

FRIENDSHIP FAVORITES



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Compiled by
THE FRIENDSHIP CIRCLE
of the
LAFAYETTE COMMUNITY METHODIST CHURCH

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BEVERAGES

TROPICAL PUNCH

1 can Hawaiian Punch 2 cans lemon juice
 1 ginger ale 1 can frozen Hawaiian Punch
 3 pints sherbert, Raspberry, Orange

Combine ingredients except sherbert. Add sherbert just before serving. Serves 16.

TASTY TOMATO DRINK

This is really good!

For each serving:

1 cup tomato juice 1/8 tsp. butter
 1/8 tsp. salt 1/8 tsp. basil
 1/8 tsp. worcestershire sauce

Heat tomato juice and add remaining four ingredients. Serve hot.

FRUIT PUNCH FOR 50

1 doz. lemons 2-46 oz. cans pineapple juice
 3 oranges 1-46 oz. can grapefruit juice
 2-1/2 cups sugar 2 quarts carbonated water
 4 cups water sliced fruit for garnishing

Slice lemons and oranges into saucepan. Mash with potato masher while still heating. (Heat long enough just to be able to mash fruit). Add sugar and water. Strain and cool. Combine all liquids. Pour over block of ice.

METHODIST PUNCH

1 large can orange juice Tea: 5 cups water)
 1 large can pineapple juice 3 tea bags) Optional
 4 cans frozen lemonade (let stand 5 mins.))

Syrup: 3 cups sugar - 4 cups water

Mix altogether. Just before serving, add 3 quarts of ginger ale. May garnish with strawberries, just before serving.

Vegetables

LIMA BEAN CASSEROLE

- | | |
|---|--|
| 2 pkg. frozen lima beans,
cooked | 1/4 lb. sharp cheese, melted
in a little milk |
| 1 can mushroom soup | salt and pepper to taste |
| dash of worcestershire or tabasco sauce | |

Combine ingredients and bake until heated through and cheese is melted - 350° oven.

NEW ENGLAND BAKED BEANS

- | | |
|-------------------------------------|---------------------------|
| 1 lb. pea beans
(soak overnight) | 1-1/2 tsp. salt (rounded) |
| 1/2 cup sugar | 1 tsp. baking soda |
| 1/4 cup molasses (unsulphured) | water to float beans in |
| square of salt pork | |

Boil beans until tender, drain, add other ingredients and place in casserole dish. Bake covered at 300° at least 6 hours. Add water if necessary.

KIDNEY BEANS DELIGHT

- | | |
|-------------------------------|---------------------|
| 2 cans kidney beans | 1/3 cup brown sugar |
| 1/4 lb. bacon - cut in pieces | 2 tbsp. molasses |
| 1/2 bottle catsup | 1 onion sliced |
| salt and pepper to taste | |

Simmer with lid off - 1/2 hour to 1 hour.

GREEN LIMA BEANS AND MUSHROOMS

- | | |
|---------------------------------------|--------------------------|
| 1 tbsp. butter | 1 pkg. frozen lima beans |
| 2 tbsp. finely chopped
green onion | 1/2 cup thin cream |
| 1 (4 oz.) can mushrooms | salt and pepper to taste |
| paprika | |

Melt butter in saucepan and saute onion and mushrooms gently for about 10 minutes. Add lima beans and cook until tender. Season to taste with salt and pepper. Add cream and simmer slowly for about 10 minutes more. Sprinkle lightly with paprika before serving.

VEGETABLES

SALADS

DRESSINGS

GORMET'S STRING BEANS (Serves 4-6)

1 can whole string beans	1/4 cup sour cream
(Heat and drain)	1 bunch chopped green onions
1/4 cup wine vinegar	2 slices chopped crisp
1/4 cup mayonnaise	cooked bacon
garlic salt to taste	

Toss altogether, may be served hot (merely heat do not cook) as a vegetable or cold as a filling salad.

FIESTA BEANS

Good for a crowd. Keeps well in Refrig. (Serves 10-12)

2 lbs. beans (Mexican--Navy or Limas)	3 tbsp. vinegar
1 garlic clove	1 tbsp. worcestershire sauce
1/2 lb. salt pork	3 tbsp. sugar
4 slices bacon	2 tsp. chili powder
1 large onion	salt to taste
1 large can tomatoes	2 tbsp. grated cheese
2 or 3 dried chili peppers	1 tbsp. chopped parsley
	(if available)

Soak beans overnight. Add garlic clove and 1/2 lb. salt pork. Cook slowly for about 1 hour. Fry 4 slices bacon, minced. Simmer in this the onion, add tomatoes, chili peppers, vinegar, worcestershire sauce, sugar, chili powder and salt to taste. Add to beans and cook for another hour, either in pot or oven. Just before removing stir in the cheese and parsley.

GREEN BEAN - MUSHROOM - ALMOND CASSEROLE

2 cans string beans	1 lg. can mushrooms, drained
1 pkg. sliced almonds	

Approx. 1/2 to 3/4 can cream of mushroom soup. Mix together. Top with grated cheese, cover and heat.

STRING BEANS DE-LUXE

2 cans french-cut string beans	1 can cream of celery soup
salt and pepper	

Place in flat casserole. Sprinkle with 1 can of french-fried onions. Bake in 350° oven, 1/2 hour.

BROCCOLI WITH SAUTEED TOMATOES

4 or 5 tomatoes	cayenne pepper
2 tbsp. hot oil	1 tbsp. tarragon vinegar
chopped fresh marjoram	1 tbsp. cream
or dried marjoram and	1 tsp. tomato paste
fresh parsley	2 tbsp. butter
broccoli	1/2 tsp. meat glaze
2 egg yolks	1 tbsp. fresh herbs
salt	drop of lemon juice

Skin tomatoes, cut in very thick slices and cook briskly in hot oil. Sprinkle with chopped marjoram. Arrange on a serving dish, place springs of cooked broccoli on top, and pour on the following sauce.

Sauce: Put yolks in a bowl with salt, cayenne pepper and vinegar; add cream and tomato paste. Beat with a whisk over a slow fire in a pan of hot water until the sauce begins to thicken; then add butter bit by bit. Lastly add meat glaze, herbs and lemon juice. Pour over the broccoli and serve.

CREAMED PEAS 'N' MUSHROOMS

2 12 oz. pkgs. frozen peas	1/2 cup butter
2 cups pea liquid and	Dash of nutmeg
top milk	1/4 cup flour
1/2 lb. mushrooms, sliced	1 tsp. salt
1/2 tsp. scraped onion	Dash of pepper

Cook the peas until tender. Drain, reserving liquid, and add enough top milk to liquid to make 2 cups. Saute mushrooms and onion in butter until mushrooms are tender. Add nutmeg and flour and mix thoroughly. Add pea liquid and milk gradually and cook until thickened, stirring constantly. Add salt and pepper. Add peas and heat through. (Serves 8.)

SAUCE FOR CAULIFLOWER

1 head cauliflower, cooked

Melt together:

2 tbsp. butter	1/2 cup grated cheese
2 tbsp. pimento	(or more)
2 tbsp. green pepper, chopped	salt, pepper

Just before serving, add 2 tbsp. vinegar. Serve very hot.

DUTCH HUTSPOT - Potatoes & Cheese
(Good with chicken and tossed salad)

8 potatoes	4 medium onions
4 carrots	salt and pepper
1/2 cup evaporated milk	

Peel potatoes, cut in quarters; peel and dice carrots and onions. Cook, covered in boiling salted water until tender. Drain, shake vegetables over low heat to dry. Mash vegetables, adding salt, pepper and hot evaporated milk. Beat until light and fluffy. Heap in individual ramekins, sprinkle generously with grated cheddar cheese. Broil until cheese melts and browns. (6 Servings.)

EGGPLANT PARMESAN

1/4 cup olive oil	1 #2-1/2 can tomatoes
1 clove garlic, minced	salt and pepper to taste
1/2 lb. pork, beef or pork	1 medium-sized eggplant,
and beef, ground or diced	peeled and sliced
1 can tomato paste	2 eggs, beaten

Saute garlic in oil; brown meat and add tomato paste, tomatoes and seasonings. Dip eggplant slices in egg and saute in a little oil until brown. Place layer of eggplant in bottom of casserole dish, then layer of sauce and sprinkle generously with Parmesan Cheese. Repeat until eggplant is used up, and end with layer of sauce and cheese. Bake in 350° oven for 30 minutes.

SCALLOPED SWEET POTATOES
AND APPLES

2 cups cold boiled	1-1/2 cup thinly sliced
sweet potatoes	sour apples
Cut in 1/4 inch slices	4 tbsp. butter or margarine
1/2 cup sugar	1/2 tsp. salt

Put one-half the potatoes in a buttered baking dish, cover with one-half the apples, sprinkle with one-half the sugar, and salt. Dot over with one-half the butter. Repeat. Bake in a moderate oven 1 hour.

CELERY WITH ALMONDS (Serves 6)

4 cups young celery stalks	1-1/2 tbsp. flour
Pinch of salt and pepper	1 cup light cream
4 tbsp. butter	1/2 cup double strength chicken bouillon
1 tbsp. finely chopped chives	1 cup almonds, blanched, shredded and toasted
1 tbsp. grated onion	

Slice celery into a saucepan, season lightly with salt and pepper, and add butter. Cover the pan closely and cook very slowly until the celery is tender, shaking the pan frequently to prevent scorching. Uncover the pan once during the cooking and sprinkle the celery with chives and grated onion. When the celery is tender, sprinkle over it 1-1/2 tbsp. flour and stir well. Add gradually the light cream and chicken bouillon and cook, stirring constantly, until the sauce thickens. Boil it for a minute, stirring constantly, or cook over hot water for 5 mins. Stir in 1 cup almonds.

BAKED VEGETABLE STEW

Temp. 400° or 275°

Time: 1 hr. or 3 hrs.

1/4 lb. bacon, diced	2 cups sliced okra
1 onion, sliced	1 green pepper, chopped
1 small eggplant, peeled and diced	1 tsp. salt
6 large tomatoes, peeled and quartered or	1/4 cup rice
1 No. 2-1/2 can tomatoes	2 tbsp. chopped parsley

Place diced bacon in a frying pan, fry until beginning to brown, add onion and brown slightly. Place in a baking dish, add vegetables (except parsley), salt and rice which has been washed well. Cover and bake until vegetables are tender. Add parsley before serving.

NOTE: If a thinner mixture is desired, more tomato may be added. This recipe gives the consistency of a stew.

SCALLOPED CORN KANSAS STYLE

1-1/2 cups (1 12 oz. can) Whole-kernel corn	2 tbsp. flour
About 3/4 cup Thin cream or evaporated milk	1 tsp. salt
2 tbsp. butter	A dash of pepper
	2 eggs, beaten
	1/2 cup bread or cracker crumbs

Drain liquid from canned corn into measuring cup; to this add thin cream to make 1 cup. Melt butter in saucepan over low heat, add flour, salt, pepper. Stir until smooth. Add liquid gradually; continue cooking until thickened, stirring constantly. Add corn mixed with beaten eggs. Pour into buttered baking dish (about 1 qt. size), sprinkle top with buttered crumbs, place dish in shallow pan of water. Bake in moderate oven (350°) - 45 to 50 mins. Makes 5 servings.

SAUTEED POTATOES

2 lbs. potatoes	1 tbsp. chopped, fresh rosemary, or other herb of your choice
5 tbsp. butter	
salt and pepper	

Peel the potatoes and place in a pan. Cover with water and bring to a boil. Drain and dry well in a cloth. Cut in thick slices. Melt the butter in a thick frying pan. Add the salt, pepper and potatoes. Shake over the fire until they begin to brown. Add the rosemary and fry until done. Pile on a hot serving dish, sprinkle with more rosemary and serve.

PILAFF

2 cups long grain white rice	4 cups boiling broth (beef, lamb, chicken or canned consomme may be used)
1 cup Mueller's egg noodles	
4 tbsp. butter (1/2 cube)	
1 medium sized onion chopped fine - fresh or canned mushrooms	

Saute onions and mushrooms in butter and remove from pan. Brown noodles in butter, pour in the rice, onions and mushrooms. Pour over it the boiling broth, cover and allow to simmer slowly without stirring for 20 minutes, or until all broth has simmered away. (Serves 6-8)

POTATO SOUFFLE

To 2 cups cold mashed potatoes add:

1/2 cup milk	2 eggs, beaten to a froth
2 tbsp. flour	salt and pepper to taste

Heap into a buttered casserole. Dot with butter. Bake 25 mins. in 400° oven.

ORANGE RICE

3 tbsp. butter or margarine	1 cup orange juice
2/3 cup sliced celery	2 tbsp. grated orange peel
2 tbsp. chopped onion	1-1/4 tsp. salt
1-1/2 cup water	1 cup uncooked rice

Melt butter in heavy saucepan with a cover. Add celery and onion and cook, stirring occasionally until tender and light brown. Stir in water, orange peel and juice, and salt. Bring to boil. Add rice. Cover and steam over low heat for 20 to 25 mins., or until rice is tender. Serves 6. Good with baked ham, wieners, or roast pork.

GREEN RICE

2 cups uncooked rice	4 eggs, beaten
2 cups grated cheddar cheese	1/2 cup melted butter
2 cups chopped parsley	1 small onion, chopped
	salt to taste

Boil rice in salted water--drain. Grate cheese and chop parsley and onion. Add all other ingredients to rice. Bake 3/4 to 1 hr. in 350° oven. (Serves 8.)

SPICY SPINACH

1 pkg. frozen spinach (chopped)	2 tbsp. milk
2 eggs	Dash mace
	Dash Tabasco

Mix together and sprinkle top with bread crumbs and cheese. Bake for 30 mins. in 350° oven.

Variation: Substitute 2 cups cooked Zucchini in place of the spinach.

SPINACH WITH CHEESE

3 lbs. spinach	1/2 cup cream
6 tbsp. butter	5 tbsp. grated Parmesan cheese
salt and pepper	1/2 tsp. dry mustard
2 tbsp. flour	2 tbsp. sour cream
cayenne pepper	croutons

Wash the spinach well. Drain well and put in pan with 2 tbsp. butter, salt and pepper. Cover with lid and cook slowly for 5 to 6 minutes, stirring occasionally. Drain and press well. Return to the pan and dry a little longer over the fire. Melt in a pan 2 tbsp. butter. Remove from the fire and add the flour, salt, cayenne pepper and stir until smooth. Strain out all the liquid from the spinach and add the cream. Stir over the fire until the mixture comes to a boil. Add the cheese, bit by bit, and remaining butter and dry mustard. Draw aside and simmer for a few minutes. Mix in the spinach. Arrange on a hot dish and pour over the sour cream. Surround the dish with croutons of bread, fried until golden in butter. (Serves 4).

VERMICELLI SAN BENITO

3 Twists (8 oz.) Fine Vermicelli	2 tomatoes, chopped
1/2 cup olive oil	2 cups broth or bouillon
1 onion, minced	1 tsp. salt
	1/2 tsp. pepper
	1/2 cup grated cheddar cheese

Fry uncooked vermicelli in oil until lightly brown; remove. Saute onions in oil, add chopped tomatoes, broth, salt and pepper. When boiling, add fried vermicelli. Cover and cook until tender. Do not overcook. Place in serving dish and top with cheese.

ZUCCHINI ROYAL

6 large or 12 small Zucchini Squash	1/2 cup milk
2 eggs	1 tsp. flour
1/2 lb. grated cheddar cheese	1 tsp. tarragon
	1 tsp. rosemary

Slice Zucchini into little wheels. Mix other ingredients and bake in greased casserole for 20 minutes in a 375° oven. Makes 6 servings.

STUFFED ZUCCHINI ✓

6 or 8 Zucchini Squash	1/2 green pepper, chopped
1 egg, beaten	1 cup grated cheese
1 chopped onion	1 cup bread crumbs
garlic clove	salt and pepper

Parboil squash until tender. Cut in half lengthwise and scrape out center. Brown onion and pepper in small amount of shortening. Mash centers from squash and combine all ingredients. Stuff squash and sprinkle cheese on top. Bake at 350° until stuffing is firm and brown.

ZUCCHINI TORTE

2 lbs. Zucchini	2 eggs, slightly beaten
1/2 lb. sausage	1/2 cup parmesian cheese
1 medium onion, chopped	1 pinch thyme, rosemary,
1/2 cup cracker crumbs (about 12)	garlic powder, salt, pepper and MSG

Parboil zucchini, chop coarsely. Break up sausage and saute with onion. Combine all but 2 tbsp. cheese. Pour into greased 9" pie pan, sprinkle top with remaining cheese. Bake in 350° oven for 45 mins.

SUNSHINE SALAD

1 pkg. lemon gelatin	3 stalks celery (diced)
1 pkg. lime gelatin	1/2 cup chopped walnuts
3 carrots (grated)	1 pkg. cream or cream pimento cheese

Mix lemon gelatin as directed. Add celery and carrots. Chill in mold until set. Mix cheese and cream soft enough to spread on gelatin. Mix lime gelatin and add nuts. Cool, then place on cream cheese. Chill until set. Serve inverted on lettuce leaves.

JADE MOLDED SALAD

1 pkg. lime jello	1 cup cottage cheese (small)
1 cup cucumber (grated)	1 cup mayonnaise
1/4 cup onion (grated)	1 cup whipping cream, whipped

Dissolve jello in 1 cup boiling water. Cool until it begins to set. Folding remaining ingredients into jello and pour into ring mold.

JELLO SALAD RING

1 pkg. lemon jello	3/4 cup beet juice
1 cup shoestring beets	1 cup warm water

Combine ingredients and let jell until thick.

2 tbsp. horseradish	3/4 cup celery
2 tbsp. diced onions	1/4 tsp. salt

Add to jello mixture and pour in ring mold. Unmold when firm and fill center with mixture of shrimp, chopped onion, diced celery, hard boiled eggs and mayonnaise.

CUCUMBER RING MOLD ✕

2 pkgs. lime jello	1 cucumber, chopped fine
1 cup hot water	1/2 tsp. grated onion
1 pint small curd cottage cheese	1 cup walnuts, chopped fine
	1 cup mayonnaise

Dissolve jello in hot water, cool and then add remaining ingredients. Pour into ring and let set. Fill the center with your favorite chicken salad.

THOUSAND ISLAND CHEESE RING

2 tbsp. gelatin	1 cup heavy cream, whipped
1/2 cup cold water	2 tbsp. each, chopped
1 cup cottage cheese	green pepper,
1 cup chili sauce	pimento and
1 cup mayonnaise	green onions

Soften gelatin in cold water; dissolve over hot water. Blend remaining ingredients, then add dissolved gelatin. Pour into ring mold and chill until firm. Serves about 10.

SALAD

(this may be decorated as the individual chooses)

2 cans Campbells	1 cup green pepper and
tomato soup	pimento mixed
3 tbsp. Knox's gelatin	3/4 cup chopped walnuts
3 large cakes Philadelphia	1 cup mayonnaise
cream cheese	1 cup whipped cream (1/4 pt.)
1 cup chopped celery	lettuce

Heat soup to boiling point. Add gelatin dissolved in 1/4 cup water and stir. Stir in Philadelphia cream cheese until well melted. When cool, add celery, green pepper and pimento. Add walnuts and mayonnaise. Fold in whipped cream. Make individual molds or one large one. Serve on lettuce leaves.

MOLDED SALAD

1 pkg. lemon jello	1 small can pimento
1 large can pineapple	1/2 cup celery
2 pkg. Philadelphia	2/3 cup nuts
cream cheese	1/2 pint whipping cream
	1/8 tsp. salt

Mash cheese and add slowly the warm Jello. Put in refrigerator while you prepare celery, nuts and pimento, add to cheese mixture. Don't add whipped cream until first mixture is cool--not set--just cool. (Let cheese get soft before starting salad--don't have it in the refrigerator.)

Frosting: Blend and beat until smooth, 1 - 3 oz. pkg. cream cheese, 1 tbsp. mayonnaise, 1 tsp. lemon juice.

MOLDED WALDORF SALAD

1 cup diced apples	1 tbsp. vinegar and
1/2 cup seedless grapes or	1/4 cup mayonnaise
1 small can white	1 cup diced celery
seedless grapes	2 cups water, or water and
1 pkg. lemon jello	juice from the canned grapes
	to make 2 cups.

Boil 1 cup of the liquid. Add jello and stir until dissolved. Add second cup of liquid. Cool. Add mayonnaise and mix well. Add rest of ingredients.

MOLDED CHICKEN SALAD

3 cups diced chicken	1 cup diced celery
3 tbsp. gelatin, dissolved in	1/2 cup chopped sweet pickle
1/2 cup cold chicken stock	1/2 cup stuffed olives sliced
1 cup tiny green peas	1 tbsp. tomato catsup
1 cup shredded almonds,	1 tbsp. worcestershire sauce
blanched	dash cayenne
4 hard cooked eggs	1 cup boiling chicken stock

Soak gelatin in cold stock for 5 minutes. Add 1 cup boiling chicken stock with all fat skimmed off, and stir until gelatin is dissolved. Combine other ingredients and fold into the gelatin mixture. Pour into wet mold and chill 3 hours.

FRUIT SALAD

1 can sliced pineapple	3 apples
2 bananas	3 oranges

Cut fruit in small pieces and set away in juice until wanted. Then drain off juice and add dressing.

Dressing:

1 pint cream	chopped nuts
3 egg yolks	juice of small lemon

Heat cream boiling hot. Pour over well beaten eggs and cook until it thickens. When cold add lemon juice. Pour over fruit arranged on lettuce leaf and sprinkle with chopped nuts.

Garnish with a cherry.

CHICKEN CRANBERRY LAYER

(Simple and pretty, good to serve at a ladies luncheon.)

1 env. Knox gelatin	1 9 oz. can crushed pineapple
1/4 cup water (cold)	1/2 cup broken walnut meats
1 lb. can whole cranberry sauce	1 tbsp. lemon juice (can add extra if you wish)

First layer

Soften gelatin in cold water. Dissolve over hot water. Add can whole cranberries and can of crushed pineapple, walnut meats and lemon juice. Pour into 8" square pyrex dish. Chill until firm.

Second layer

1 env. Knox gelatin	3 tbsp. lemon juice
1/4 cup water (cold)	3/4 tsp. salt
1 cup mayonnaise	2 cups cooked diced chicken
1/2 cup water	1/2 cup diced celery
	2 tbsp. chopped parsley

Soften gelatin in cold water. Dissolve over hot water. Blend in mayonnaise, water, lemon juice and salt. Add chicken and celery and parsley. Pour over 1st layer and chill until firm. Serves nine.

CRABMEAT SALAD MOLD (Serves Six)

1 pkg. lemon jello	(Shrimp can also be used.)
1-1/2 cup boiling water	3/4 cup celery
3 tbsp. vinegar	3 tsp. pimento
1/2 tsp. salt	1 tsp. onion juice
When nearly firm add:	1/2 cup mayonnaise
2 cups crabmeat	

Dressing (Enough for double salad recipe)

1 cup mayonnaise
1/2 cup cream
1 tsp. tarragon vinegar
1 tsp. lemon juice
1 tsp. anchovy paste
1/4 cup finely chopped onion
1/3 cup finely chopped parsley

CHURCH SALAD

1/2 lb. salad macaroni	1 cucumber
2 cans shrimp	1 green pepper
1 small can peas	1 jar pimento
1 small can lima beans	green onions
4 grated carrots	1 pint mayonnaise
2 stalks celery	2 tbsp. vinegar

Cook macaroni, marinate in French Dressing. Combine all.

CRAB SALAD (Serves 20)

2 boxes lemon jello	1-1/2 cups chopped celery
3/4 cup mayonnaise	2 grated carrots
1 can tomato soup	2 or 3 hard-boiled eggs
1 tbsp. worcestershire sauce	onion juice
2 cups tomato juice	salt and pepper
1 tbsp. lemon juice or vinegar	1 can crab or shrimp

3 pkgs. Philadelphia cream cheese
or 1 large Borden's cream cheese

Bring soup and juice to boiling point. Add jello and stir until dissolved. Remove from fire, add cheese and beat with egg beater until dissolved. Let cool, then add rest of ingredients and mayonnaise. Pour into molds to set. (1/2 recipe serves 10).

FROZEN CHEESE AND PINEAPPLE SALAD

1-1/2 cup cottage cheese	1/2 cup finely sliced dates
3/4 cup whipping cream	1/4 cup mayonnaise
1/2 tsp. salt	3 tbsp. lemon juice
3/4 cup drained, shredded pineapple	salad greens

Drain off excess moisture from cheese and beat with a fork or electric mixer until smooth. Whip cream until stiff, then fold in cheese. Add seasonings, well-drained pineapple and dates. Pour into a waxed paper-lined tray of the refrigerator. Freeze at coldest temperature. Cut into slices, arrange on salad greens and serve with additional dressing.

AVOCADO JELLO SALAD

1 pkg. lime jello	1/2 cup Miracle Whip
1 small can crushed pineapple	1/2 cup cream, whipped
1 avocado	little salt

Squeeze juice from pineapple. Mix jello with water. Cool. Whip cream and add Miracle Whip, dice avocado and add pineapple. Mix above mixture. Pour into mold and let set.

HAWAIIAN FRUIT SALAD

1 cup pineapple tidbits	1 cup shredded cocoanut
1 cup sour cream	1 cup orange sections
1 cup miniature marshmallows	(Mandarin are nice.)

Drain pineapple, toss all ingredients together in large bowl and let set overnight in refrigerator. Serve chilled on lettuce leaves. (Serves 6-8).

TAWNY SALAD MOLDS

1 #2-1/2 can fruit cocktail	1 can frozen orange
1-1/2 tbsp. gelatin	juice
3 tbsp. lemon juice	salad greens

Drain syrup from fruit cocktail; measure and add water to make 1-1/2 cups liquid. Heat. Soften gelatin in 1/3 cup cold water and dissolve in hot syrup. Stir in lemon juice and undiluted orange juice. Cool until slightly thickened. Fold in fruit cocktail. Turn into molds and chill until firm. Unmold on salad greens.

CRANBERRY ORANGE SALAD (Serves 8)

1/2 lb. cranberries put through grinder	Mix -
1 med. orange (peel left on) -ground	1 cup sugar
1 small can crushed drained pineapple	1 pkg. lemon jello
	1 cup hot water
	dissolve and cool.

Mix all together. Let firm in refrigerator. May be served with mayonnaise, whipped cream, or thinned cream cheese topping.

TRIPLE-TREAT MOLDED SALAD

(Luscious flavors in three layers)

1-3 oz. pkg. lime gelatin	2 tbsp. lemon juice
1-3 oz. pkg. lemon gelatin	2-3 oz. pkg. cream cheese
1-3 oz. pkg. raspberry "	1/3 cup mayonnaise
1-9 oz. can sliced pineapple	2 cups sliced banana

Dissolve lime and lemon gelatins separately in 1 cup hot water for each. Dissolve raspberry gelatin in 2 cups hot water.

First layer: Drain pineapple, reserving syrup. Add lemon juice to syrup and enough water to make 1 cup liquid; add to dissolved lime gelatin. Chill until partially set. Cut pineapple slices in thirds; arrange in 2 qt. ring mold. Pour small amount of lime mixture over pineapple and chill until set. Then add remaining lime mixture and chill until firm.

Second layer: Chill dissolved lemon gelatin until thick; whip until light and fluffy. Blend cream cheese and mayonnaise; fold into lemon gelatin. Pour on top of lime layer; chill until firm.

Third layer: Slice bananas over lemon layer and pour dissolved raspberry gelatin over all. Chill until firm. Unmold on lettuce or curly endive. Makes 12 servings.

VINTAGE CRANBERRY MOLD SALAD

1-1/4 cups bottle cranberry juice cocktail	Dash salt
1 pkg. cherry jello	1 cup halved fresh or canned seedless grapes
1/2 cup red table wine	1 cup finely cut celery
3 tbsp. red wine vinegar	1/2 cup finely chopped walnuts
1/2 cup sugar	

Heat cranberry juice cocktail to simmering; add gelatin and stir until dissolved. Remove from heat. Add wine and wine vinegar, sugar and salt; stir to dissolve. Cool, then chill. When mixture begins to thicken, fold in grapes, celery and nuts. Pour into mold and chill until firm.

ST. NICK SALAD RING (10 to 12 servings)

2 pkgs. strawberry-flavor gelatin	2 pkgs. (3 oz. each) cream cheese
3-1/2 cups boiling water	1/3 cup chopped parsley
2 tbsp. lemon juice	2 grapefruits, sectioned
1 tbsp. vinegar	1 cup diced celery
1 tbsp. grated onion	1 med. unpared apple, diced
1 tsp. salt	1 avocado

Dissolve gelatin in boiling water in bowl; stir in lemon juice, vinegar, onion, and salt. Chill until syrupy. Form cream cheese into 12 balls and roll in parsley. Lightly oil 1-1/2 qt. ring mold. Alternate cream cheese balls and grapefruit sections around bottom of mold. Spoon syrupy gelatin around design to depth of about 1/4 inch. Chill until firm. (Keep remaining syrupy gelatin at room temperature). When gelatin in mold is firm, spoon in enough more gelatin just to cover cream cheese balls; chill until firm. Fold celery and apple into remaining syrupy gelatin; gently spoon into mold over firmly set design; chill salad until firm. Garnish with avocado; serve with Snow Cream Dressing.

Snow Cream Dressing: (Makes about 1 cup dressing)

1 cup sour cream	2 tsp. sugar
2 tbsp. mayonnaise or salad dressing	2 tsp. lemon juice
	1/2 tsp. salt

Blend ingredients in small bowl; chill until serving time to blend flavors.

SHRIMP-AVOCADO MOLD

1 pkg. lemon jello	juice of 1/2 lemon
1 cup condensed tomato soup	1/2 tsp. worcestershire sauce
1 avocado finely diced	dash of salt
1 cup finely diced celery	1 cup shrimp, cooked

Dissolve jello in hot water. Add soup, lemon and seasonings. When jello thickens, fold in celery, avocado and shrimps.

SHRIMP SALAD

1 cup shrimp halves	1/4 cup green pepper
1/2 cup celery	1/3 cup hard cooked egg, chopped

Marinate shrimp in French Dressing (thinned with a dash of vinegar) for 1 hour. Drain and mix with other ingredients and enough mayonnaise to hold.

2 pkgs. lime jello	1 can pineapple drained (crushed or tidbits)
1-1/2 cup boiling water	1 bottle cherries (optional)
1/2 pt. sour cream	
1 cup nuts	

Dissolve jello in boiling water, place over bowl of cracked ice, stir constantly until syrupy (rather heavy), fold in sour cream with rotary beater. Line either a large ring mold or 8 individual molds with cherries, add pineapple and nuts to jello, pour into mold and chill. When ready to serve, un-mold and fill center with shrimp.

MOLDED SHRIMP SALAD

Crab may be used in place of shrimp or a combination of both.

1 can Campbell's cream of tomato soup	1 small onion chopped fine
3 pkgs. Philadelphia cream cheese (small size)	1 green pepper chopped
1 cup mayonnaise	1 stalk celery chopped
1 env. gelatin dissolved in 1/4 cup cold water	1 can shrimp cleaned
	3 hard cooked eggs

Heat soup (don't dilute) and add cheese. Stir until melted. Add gelatin mixture. Let cool and add shrimp and other ingredients. Slice eggs on bottom of mold and pour in mixture when it has started to congeal.

SUPPER SALAD (Shrimp)

1 pkg. lemon jello	1 large can shrimp, diced
1 cup boiling water	1 cup broken nuts
1/2 tsp. salt	2 tbsp. green pepper
1/2 tsp. grated onion	1/4 pkg. pimento cheese, cubed
1/2 cup Best Foods Mayonnaise	3 hard boiled eggs (chopped coarsely)
1/2 cup heavy cream (whipped)	
3 cups finely chopped celery	

Mix together first four ingredients, set to cool. When cooled whip jello and then whip cream and add mayonnaise to whip cream and fold into cooled, whipped jello. Prepare remaining ingredients and stir lightly into the above mixture.

Serve on lettuce leaf with a sprig of parsley. No dressing needed.

BASIC FRENCH DRESSING

1 cup salad oil--Mazola or Wesson	Juice of 1 lemon
1/2 cup sugar	1 tsp. salt
1/4 cup vinegar	1 small onion grated
2/3 cup catsup	1 small garlic-cut up

Mix in blender or shake in qt. jar. Let stand a few days in qt. jar. Variation: Add 1/2 tsp. paprika, 1 tsp. mustard, 1 tsp. Worcestershire sauce and 5 drops Tabasco sauce.

AUNT RUTH'S SALAD DRESSING

1/2 cup butter	1 tbsp. prepared mustard
1 cup sugar	1/4 cup vinegar
2 eggs, slightly beaten	1/4 cup water
salt and pepper to taste	

Melt butter in double boiler top directly over the fire. Remove from fire and stir in remaining ingredients. Cook over hot water until thick, stirring frequently. Cool, keep in refrigerator. When ready to use, thin to desired consistency with cream. (Keeps a long time. Excellent for cole slaw. Also adds good flavor to potato salad when used half and half with commercial mayonnaise.)

CELERY SEED DRESSING (2 quarts)

4 tsp. dry mustard	1 grated onion
4 tsp. salt	1-1/2 cups vinegar
2 cups sugar	1 quart salad oil
1/4 cup celery seed	

Mix dry ingredients and onion. Beat, adding vinegar and oil alternately. Do not keep in refrigerator.

THOUSAND ISLAND DRESSING

1 cup mayonnaise	2 hard cooked eggs
1/4 cup catsup	celery salt to taste

Combine all ingredients together thoroughly and store in the refrigerator. Very good for serving over asparagus spears, broccoli, or lettuce wedges.

EASY SALAD DRESSING

1 egg well beaten	1 tbsp. vinegar
1 tsp. sugar	1 tbsp. water
1 tsp. (level) flour	pinch of salt, paprika and mustard
butter size of walnut	

Beat smooth and cook until it is thickened.

ROQUEFORT DRESSING

1/3 cup finely diced chives or green onions	2 tbsp. anchovy paste (may be omitted, if desired)
Add to 2 cups mayonnaise	1 cup sour cream
2 cloves garlic, grated	1/4 cup vinegar
1/2 cup chopped parsley	2 tbsp. lemon juice
1/2 lb. (3 wedges) Roquefort or Bleu Cheese	

Combine all together thoroughly and store in the refrigerator. May be kept several weeks in the refrigerator.

Casseroles

LIMA BEAN and HAMBURGER CASSEROLE

1 lb. ground beef	1 pkg. frozen lima beans
1 large potato ground onion	1 can mushroom soup

Make into balls and brown. Place in casserole. Add beans and cover with mushroom soup. Bake 325° for 1 hour.

CHINESE STYLE HAMBURGER HASH

1 lb. ground beef	1-1/2 cup warm water
2 tbsp. salad oil	1/2 cup uncooked rice
2 med. onions, chopped	1/4 cup soy sauce
1 cup sliced celery	1/2 tsp. pepper
1 can mushroom soup	1 can crisp Chinese
1 can cream chicken soup	noodles

Brown meat in oil until slightly crumbly. Add onions, celery, soups. Rinse out soup cans with water and add to mixture. Stir in uncooked rice, soy and pepper. Turn into large lightly greased casserole. Cover and bake 350° oven for 30 minutes. Remove cover and bake 30 min. longer. Cover with noodles and bake 15 min. more.

FAMILY CASSEROLE

2 lbs. ground beef)
2 medium onions) cook until brown

Add:

2 - 10-1/2 oz. cans tomato soup	(
1 - 3 oz. pkg. cream cheese (crumbled)	(
2 tbsp. sugar	(simmer 15 mins.
1-1/2 tbsp. worcestershire sauce	(until thick
2 tsp. salt	(
1/4 tsp. pepper	(

1 - 8 oz. pkg. cooked noodles
1 - cup whole mushrooms (optional)

Cover and bake in moderate oven 30 minutes.

1 cup salted almonds chopped - last 5 minutes.

CASSEROLES

TAMALE PIE (15 servings)

1-1/2 lb. ground beef	1 tsp. chili powder
1/2 lb. ground sausage	1/2 tsp. paprika
1 cup salad oil	1 - #2 can ripe olives (pitted)
1 - No. 2 can corn	1-1/2 cups corn meal
1 - No. 2 can tomatoes	1 small can tomato sauce
1 large onion	salt
1 large green pepper	(garlic salt optional)

Combine 1/2 salad oil, onion, pepper, and meat and brown 20 mins. Put all other ingredients in another pan and cook until thick. Pour altogether in a baking dish. Bake at 350° for 45 - 60 mins.

GROUND BEEF WITH RICE

1 lb. ground beef	1/8 tsp. pepper
1 cup each onion, celery, green pepper	3 tbsp. soy sauce
1 tsp. sugar	1/2 tsp. oregano
1 tsp. salt	1/4 cup catsup
	1 clove garlic crushed

In melted margarine or cooking oil, cook onion, celery, green pepper until soft. Add beef. Sear. Cover and simmer 20-25 mins. Serve over rice. Serves 6 to 8.

Variation: Add 1 cup water, 1 small can mushrooms, and 1 cup cooked rice. Mix thoroughly and place in casserole. Sprinkle top with grated cheese and bake 30 to 45 mins. at 350°.

HAMBURGER GUMBO ON TOASTED BUNS

1 lb. ground beef	1/4 cup water
1 can chicken gumbo soup	1 tbsp. catsup
1/2 tsp. salt	1 tbsp. prepared mustard
1/8 tsp. pepper	4 hamburger buns, split, buttered, and toasted.

Put the ground beef in a medium sized frying pan over moderate heat. Cook until brown and crumbly, stirring with a fork to break up the meat. Add the can of soup, then the remaining ingredients, cover, and turn the heat down low and simmer slowly until time to serve. Spoon over hot, toasted buns. Serves 4.

CHILI ROLLS

2 cans tomato sauce	3/4 lbs. Tillamook Cheese,
1 can tomato paste	grated
2 lbs. ground beef	1 onion, chopped
1 clove garlic	salt, pepper and chili powder
1 can green chili peppers	to taste

Brown onion, garlic and beef in small amount of oil in skillet. Add remaining ingredients except cheese. Simmer until thick. Add cheese last, then cook mixture. Cut French rolls in half and scoop out inside and fill with mixture. Wrap in foil and refrigerate or freeze. To serve, heat in hot oven, 400 degrees, 15 mins., allow 10 to 15 mins. longer if frozen. Makes 24 rolls.

SOUR CREAM MEAT BALLS

1 egg	2 tbsp. salad oil
1 cup milk	1 No. 2-1/2 can tomatoes
1-1/4 tsp. salt	2 tbsp. flour
1/4 tsp. pepper	1/2 tsp. salt
1 cup fine, dry bread crumbs	1 cup whole or pitted
1 tsp. grated onion	olives
1 lb. ground, lean beef	1 cup sour cream

Beat egg lightly. Add milk, salt, pepper, crumbs and onion and let stand a few minutes. Blend in ground beef. Shape into 40 small balls. Brown in oil. Meanwhile, heat tomatoes and force through sieve. As meatballs are browned, drop into tomatoes. Stir flour into drippings and blend into tomatoes. Add salt. Cover and boil slowly about 30 mins. Cut olives into large pieces. (Remove pits from whole olives). Just before serving stir olives and sour cream into tomato sauce. Heat thoroughly; serve over rice. Serves 6 - 8.

ENCHILADA PIE CASSEROLE

1 lb. hamburger	(
1 clove garlic	(cook together
3 small onions	(then add
1 can Las Palmas sauce		1 cup chopped green olives
1 can tomato paste		2 tbsp. chili powder
1-1/2 cup water		2 tbsp. flour
1 lb. Velveeta cheese (box)		

Line long casserole dish - bottom and sides with soda crackers. Add some meat mixture and alternate with cheese slices, meat and crackers until casserole is full. Bake 300° - 45 mins.

MOCK RAVIOLI

May be prepared the day before and needs only to be heated through and served. Serves 14 to 16.

Part 1 - Sauce

Fry 2 onions and clove of	1 or 2 cans mushrooms
garlic in oil	(or fresh or dried)
2 lbs. ground beef	1/2 tsp. mixed Italian herbs
1 can tomato paste	salt and pepper to taste
1-1/2 cups water	Cook slowly 2 hours or more.

Part 2

Drain and chop 1 large can spinach (save juice)	
1/2 cup chopped parsley	1 clove garlic mashed
1 cup bread crumbs	1/2 cup salad oil
1 tsp. salt	Water from spinach
1 tsp. sage	1/2 to 1 lb. sharp grated
4 eggs, beaten	cheese (Tillamook)
	1 lb. bow-tie noodles

Do not cook noodles too long. Mix all and bake long enough to heat through. About 45 mins. at 350°.

RAVIOLA SUPREME

1/2 lb. noodles	2 tbsp. olive oil
1 small bud garlic	1 cup bread crumbs
1/2 cup onion	1/2 cup cooked spinach
2 tbsp. parsley	1/2 cup cheese
1/4 lb. beef or pork sausage (more if desired)	1 egg
1/4 tsp. sage	3 cans mushroom sauce
1/4 tsp. thyme	2 cans hot sauce
	1/2 cup water
	salt and pepper

Cook noodles and combine all ingredients. Bake at 350° for one and one-half hours.

LASAGNE

1 cup ripe olives	1/2 tsp. dried oregano
1 lb. ground lean beef	1/4 tsp. black pepper
1/4 cup olive oil	1/2 bay leaf
1 cup chopped onion	1 8 oz. pkg. lasagne noodles
2 minced garlic cloves	1/2 lb. Mozzarella cheese
1 #2-1/2 can tomatoes	1-1/2 lb. Ricotta cheese
2 6 oz. cans tomato paste	1-1/2 cups grated Parmesan cheese
salt	
1 tsp. dried basil	

Cut olives in small pieces and set aside. Brown beef in hot oil, add onion and garlic and cook until transparent. Add tomatoes and paste, salt, basil, oregano, pepper and bay leaf. Cover and simmer one hour.

Cook noodles in rapidly boiling, salted water about 15 minutes or until tender but not soft. Drain.

Pour 1/2 cup of meat sauce in bottom of flat baking dish; over this place layer of noodles, then layer of parmesan, layer of sauce, layer of Mozzarella and Ricotta. Repeat until all ingredients are used. Top layer should be sauce and cheese. Bake in 350° oven for 15 minutes until firm. Serves 8.

PARMESAN MEAT BALLS WITH MUSHROOM SOUP

1 lb. lean ground beef	2 tbsp. butter
1 egg	1 can Mushroom Soup
1/4 cup fine soft bread crumbs	1/3 cup sherry
2 tbsp. Parmesan cheese, grated	1/3 cup water
1 tsp. salt	2 tbsp. minced parsley
	Bott Boi (Broad noodles) 6 to 8 oz.

Mix beef, egg, crumbs, cheese and salt. Make into small balls. Melt butter in large skillet, add meatballs and brown slowly on all sides. Pour off all but 1 tbsp. drippings. Blend remaining ingredients and pour over meatballs. Simmer 20 mins. Boil noodles separately. When done, drain and place in serving dish. Put meatballs on top. More grated cheese may be sprinkled on top if desired.

FRANKS 'N' NOODLES

4 tbsp. (1/2 stick) butter or margarine	1-1/4 cup water
1 medium size onion, chopped (1/2 cup)	1 tsp. sugar
2-1/4 cups tomato juice (1 #4 oz. can)	1 tsp. dry mustard
	1 tsp. meat flavor concentrate or 1 beef bouillon cube
	1/2 tsp. salt
4 oz. wide noodles (1/2 of 8 oz. pkg.)	
8 frankfurters cut in 1/4" rings	

Melt butter or margarine in large frying pan with tight fitting cover; add onion; saute slowly about 3 minutes, or until tender, but not brown. Stir in remaining ingredients; cover. Bring to a boil; reduce heat; simmer 12 mins., or until noodles are tender, stirring mixture often to keep noodles from sticking.

WOODSTOCK

1-1/2 cup med. white sauce	1/2 lb. pimento cheese
1 can tomato soup	2 hard cooked eggs
1 green pepper (chopped fine)	2 cans Chow Mein noodles
1 can mushrooms (10 oz. can)	

Saute green pepper until soft but not brown, add mushrooms and saute five minutes. Mix white sauce, soup and vegetables and simmer for twenty minutes. Add 1/2 lb. cheese chopped fine. Simmer until cheese is melted. Just before serving add eggs. (Serves 6). Can be made the day before. Reheat in double boiler. Serve over noodles.

CHIPPED BEEF IN WINE SAUCE
WITH MUSHROOMS (Serves 4)

2 tbsp. butter	1/2 cup grated American cheese
1/4 lb. sliced dried beef, shredded	1 can mushroom stems and pieces (2 oz. can)
2 tbsp. flour	2 tbsp. chopped parsley
1/2 cup Sauterne wine	1 tbsp. sherry wine
1 can condensed cream of mushroom soup	

Shred beef, put in boiling water, allow to stand 5 minutes. Drain. Combine Sauterne with mushroom soup. Drain mushrooms, add parsley. Melt butter in chafing dish or pan. Add shredded beef and saute for three minutes. Blend in flour, add soup. Cook and stir until mixture boils and is rich and creamy. Add cheese. Place pan over hot water and stir until cheese is melted. Add mushrooms, parsley and sherry. Season to taste with salt and pepper. Serve over baked potato or toast points.

PORK AND CORN CASSEROLE

1 lb. pork steak cut into small pieces. Brown well. Saute 1 cup celery and 1 onion. Cook 4 oz. narrow noodles. Combine all with 1 #2 can of creamed corn. Bake in moderate oven 1-1/2 hours.

Optional: May put grated American cheese on top the last 15 minutes if desired.

PORK CHOPS AND RICE

6 pork chops	can of consomme
6 tbsp. raw rice	salt
6 tomato slices	pepper
6 onion slices, or one large onion, sliced thinly	1/8 tsp. thyme
	1/8 tsp. marjoram

Brown chops in dutch oven or heavy skillet. Remove and sprinkle rice over bottom of dutch oven, place chops on top and on each chop place a slice of tomato and a slice of onion. Pour consomme over all and season with salt, pepper, thyme and marjoram. (Salt should be added for each layer). Bake at 350° covered, for 1 hour. Uncover for last 10 mins.

Variation: Omit tomato slices, thyme and marjoram. Add one bell pepper, chopped, and 1 can mushrooms. Or omit tomato slices and consomme. Add 3/4 cup white wine and 2-1/4 cups water.

BUSY PORK CHOP AND NOODLE CASSEROLE

3 pork chops, 1/2" thick	2 cups cooked noodles
1 tsp. salt	1 can tomato or mushroom soup
1 tsp. prepared mustard	1 tbsp. chopped onion

Brown pork chops in skillet until brown on one side. Turn and season with salt and mustard. Put noodles into a one qt. casserole. Top with chops, browned side down. Pour soup, water and onion into skillet. Stir and heat until blended. Pour this gravy over the chops; cover and cook in moderate oven 350°, 1/2 hr. Uncover and bake another 30 mins. to brown chops. Serves 3.

RICE AND SAUSAGE CASSEROLE

(Good for company or potluck)

1 lb. little pig sausages (cut in 1" pieces)	1/2 green pepper, chopped
1 onion, chopped	6 stalks celery, chopped
	Brown above in fat.
2 pkgs. Lipton noodle soup) Put in 5-1/2 cups water and
1 cup uncooked rice) boil 7 minutes.

Mix with other ingredients and add 1/2 lb. blanched almonds and 1 can mushrooms. Put in greased casserole and cook covered 1/2 hr. Stir once in awhile, then leave uncovered for 10 mins. before serving. (Serves 8).

PAELLA CASSEROLE

Cut up 3 pork chops or chunks of pork into small pieces and brown in 3 tbsps. of olive oil. Remove meat and add to remaining fat 1 green pepper chopped, 1 onion chopped and brown. Put 4 cups boiling water into casserole and 1-1/2 cups raw rice. Add meat and pepper and onion mixture and fat from pan. When mixture boils, add 2 lbs. peas (or 2 pkg. frozen), 1 small can sliced mushrooms, 1 cup pimento (cut fine) and 1 can shrimp or equal amount of fresh ones. When mixture again boils, put on lid and bake at 350° for 45 mins. without removing lid. You may omit shrimp or you may add chicken.

HUNGARIAN GOULASH

2 lbs. lean veal (cutlet is best)	1 tbsp. paprika
3/4 cup flour	1/2 tsp. salt
2 tbsp. butter or drippings	1 small onion
	1 kernel garlic
	1 cup hot water

Cut veal into small pieces and roll in flour pressing in as much as possible. Add fat, salt and paprika and brown on hot fire. Add hot water, onion and garlic. Cover and cook slowly for 45 minutes.

VEAL SCALLOPINI

1-1/2 lbs. veal round thinly sliced	1 4 oz. can mushrooms
salt, pepper, flour	1 cup chicken stock (boullion cube)
2 tbsp. butter	1/2 cup dry white wine
2 tbsp. oil	1/4 cup tomato juice
1 clove garlic	1 tbsp. minced parsley
1 small onion, sliced	dash nutmeg

Trim veal and roll in flour and seasonings. Pound to half size - real thin. Cut into 2 or 3" squares. Heat butter and oil and garlic, and discard garlic. Add meat and brown and remove. Add onion and drained mushrooms. Cook 5 mins. Return meat and add everything else including mushroom juice. Cover and simmer 40 minutes. Thicken juice. Serve over rice, spaghetti, noodles, etc.

SPANISH VEAL CHOPS

3 tbsp. flour	1/2 cup water
1 tsp. salt	1 tbsp. chopped parsley
1/4 tsp. pepper	1 bay leaf
6 loin or rib veal chops	1 tsp. salt
5 tbsp. fat drippings	1/2 tsp. pepper
1 cup sliced, peeled onions	2 tbsp. cornstarch
1 cup canned tomatoes	1/2 cup cold water

Combine flour, salt, pepper; coat chops. Melt fat in heavy fry pan; add chops; brown thoroughly on both sides; remove to warm platter. Saute onions in fat 5 mins.; place chops on top of onions. Add tomatoes, water, parsley, bay leaf, salt, pepper. Cover, simmer 1 hour. Remove chops to warm platter. Mix cornstarch, water to smooth paste; add a little liquid from pan; add paste to remaining liquid; cook until thickened; pour over chops. (Serves 4).

CHEESE SOUFFLE

1/4 cup melted butter	1 tsp. salt
1/4 cup flour	1/8 tsp. paprika
1 cup hot milk	1/2 tsp. mustard
1 cup grated cheese (sharp)	dash pepper

Blend butter and flour gradually add milk and cook 5 minutes, stirring constantly until thick. Add cheese. Stir until cheese is melted, remove from heat--cool slightly. 4 eggs (Separate, beat yolks add to mixture. Beat whites til stiff but not too dry and fold in. Pour in casserole. Do not grease sides. Set in pan hot water. Bake in mod. oven 50-55 mins. Serve at once.

Meat

SPICED POT ROAST

3 to 4 lb. chuck roast	1 tbsp. salt
1 cup sliced onions	1/4 tsp. pepper
1 tbsp. dry mustard	1/4 cup vinegar
1-1/2 tbsp. brown sugar	1/4 cup water

Brown roast slowly in hot fat in Dutch Oven. When meat is browned, add onions. Combine remaining ingredients to make a sauce; pour over meat and cook at simmering temperature for about 4 hours. If necessary add a small amount of water. When meat is very tender, remove to hot platter and make gravy from drippings. Serve over noodles, rice or creamed potatoes. Makes 8 servings.

BOEUF BOURGUIGNON

(Ragout of Beef with Onions)

2 lbs. top round of beef	1 tsp. meat glaze
2 tbsp. butter	3 tbsp. flour
2 tbsp. hot sherry	1 cup stock, or consomme
24 small white onions	1 cup red wine
12 firm white mushrooms, quartered	salt and pepper
1 tsp. tomato paste	bouquet of herbs
	freshly chopped parsley

Cut the beef in large squares and brown quickly in hot butter; pour over the hot sherry. Remove beef from the pan. Place the onions in the pan and brown quickly; add the mushrooms and cook for 1 min. Add the tomato paste, meat glaze and flour and stir until smooth. Pour on the stock and stir over the fire until the mixture comes to a boil. Add 1/4 cup of the red wine. Season and add the beef and herbs. Cook the beef very slowly until quite tender (approx. 1-3/4 hrs.) Add the remaining red wine slowly while cooking. Serve in a casserole and sprinkle with parsley. (Serves 4-6).

MEAT

SEAFOOD

POULTRY

HUNGARIAN CUBED BEEF

2 lbs. round steak, cut in small cubes	1/2 cup chopped celery
3 tbsp. fat	1 cup sour cream
1 large onion, chopped	1 8 oz. can tomato sauce
1 clove garlic, chopped	1 tsp. salt
2 tbsp. flour	1/8 tsp. pepper
1 3 oz. can mushrooms and broth	1 tbsp. worcestershire sauce

Brown steak cubes in hot fat; add onions and garlic. Cook until golden; stir in flour; add remaining ingredients and mix thoroughly. Turn into greased 3 qt. casserole. Bake uncovered in moderate oven (325°) until meat is tender, about 1-1/2 hours. This can be served on rice, noodles or mashed potatoes.

BEEF a la STROGANOFF

1-1/2 lbs. top round	1 tbsp. flour
1 can mushrooms	salt and pepper
2 tbsp. butter	garlic salt (optional)
1/2 pt. sour cream	green & ripe olives (optional)

Cut beef across the grain in little pieces. Melt butter, add beef, cook slowly for 15 mins., turning occasionally. Add mushrooms. Cook 10 mins. more. Add butter if necessary. Sprinkle flour into frying pan, add sour cream and little water. Simmer slowly 3 hours or more.

TEREYAKI

6 cube steaks	1/2 cup soy sauce
1 medium onion	2 tsp. ginger
2 tbsp. sugar	1 garlic clove

Mix above five ingredients in blender. Marinate cube steaks in liquid for 1 or 2 hours. Broil each steak five minutes on each side. Spread with butter and serve at once.

MEATBALL HORS D'OEUVRES

2 lbs. hamburger	2 sprinkles Spice Island
1/2 large onion finely minced (onion powder, if desired)	Fine Herbs
salt, pepper, garlic powder to taste	1 tbsp. worcestershire sauce
2 dashes nutmeg	1 large egg & 1/4 cup cream or milk beaten together
1 tbsp. parsley flakes	1/2 cup cracker or bread crumbs

Mix above ingredients thoroughly and with wet hands, shape into small balls the size of walnuts. Fry in oil, medium high until evenly browned. Save drippings for sauce.

Sauce

1 can tomato sauce	Dash of each:
1 bottle catsup (Heinz)	mustard, worcestershire
1/2 sm. bottle horseradish	sauce, chili powder, Fine
2 tbsp. Woody's Bar-B-Q sauce	Herbs. 2 bay leaves.
	salt, pepper, garlic powder to taste

Add about 1 to 2 tomato sauce cans of water. 1/2 large onion, finely minced. Fry onion in drippings until golden and add all other ingredients, stir occasionally and cook for 1/2 to 1 hour very slowly. (Add 2 tbsp. sherry or red wine - optional). If sauce is sour, add a dash sugar and cinnamon). Serve in chafing dish with toothpicks.

HAM AND EGG SPECIAL

Hard-cook, shell, and slice 3 eggs. Empty 1 can condensed mushroom soup into the top of the double boiler. Add 1 cup (more, preferably) diced cooked ham. Thin, using about 1/3 cup milk, or until about the right consistency for a sauce. Add 2 teaspoons prepared mustard and 1/2 cup grated or finely chopped American cheese. Last of all, add the sliced eggs. Mix well, heat and serve on hot biscuits. Serves about 6.

HAM MEAT LOAF

1 lb. ground lean ham	2 eggs well beaten
1/2 lb. pork sausage	1/2 cup milk
1/2 lb. ground chuck	salt and pepper
	1 cup cracker crumbs

Combine - bake 1 hr. at 350°.

HAM PIE

(A way to use left-over ham)

onions (chopped)	1 tsp. lemon juice
green pepper (chopped)	2 cups chopped ham
2 tbsp. flour	biscuit dough
milk	grated cheese
1 can cream chicken soup	pimentos (chopped)

Brown onions and green pepper in fat. Add flour and milk to make a nice white sauce. Add chicken soup and lemon juice and ham. Combine in a casserole. Put in 425° oven until bubbling.

Make biscuit dough to which grated cheese and pimentos have been added. Cover top of casserole with cut biscuits and bake additional 10 minutes.

MUSTARD HAM SAUCE

1/2 pint whipped cream	1/2 tsp. salt
1 egg	2 tbsp. dry mustard
1/4 cup white sugar	1 tbsp. flour
1/3 cup vinegar	1/2 cup milk - scalded

Beat egg and dry ingredients until smooth. Add scalded milk and vinegar. Cook 2 or 3 minutes over double boiler - until thickened. Before serving add 1/2 pint of cream (whipped).

HAM DELIGHT

1 slice ham	1 cup of milk
1 can mushroom soup	1 sm. jar stuffed olives
	1 pimento (cut fine)

Fry ham, dice in small pieces. Heat all ingredients in double boiler and pour in patty shells or over hot chop suey noodles. Serve with crackers and stuffed celery.

OVEN BARBECUED SPARERIBS

3 lbs. spareribs	1 tsp. paprika
2 onions, sliced	1/2 tsp. pepper
2 tbsp. vinegar	1 tsp. chili powder
2 tbsp. worcestershire sauce	3/4 cup ketchup
1 tsp. salt (garlic, preferred)	3/4 cup water
Few drops of liquid smoke	

Cut spareribs in serving size pieces. Sprinkle with salt and pepper, place in roaster or large casserole with lid. Cover with sliced onions. Combine remaining ingredients to make sauce and pour over meat. Cover and bake in moderate oven 350° for about 2 hours, basting frequently and turning meat once or twice to brown nicely. Remove cover during last 20 mins.

BAKED STUFFED PORK CHOPS ✓

1 cup diced apples	2 tbsp. butter
1/4 cup seedless raisins	3 tbsp. hot water
3/4 cup soft bread crumbs	4 rib. or loin chops (1-1/2 or 2") thick with pocket
3/4 tsp. salt	salt, pepper
1-1/2 tbsp. sugar	1/2 cup water
1 tbsp. minced onion	

Mix together apples, raisins, bread crumbs, salt, sugar. Saute onion in butter 5 mins.; add to bread mixture. Add hot water; blend. Sprinkle salt, pepper on inside of pocket. Fill pockets with stuffing; fasten with toothpicks or poultry pins. Brown chops well on both sides. Place in casserole or 8" x 8" x 2" cake pan. Add water to drippings in fry pan - pour around chops. Cover dish - bake 1 hour in 375° oven; uncover last 15 minutes.

✓ SWEET-SOUR SPARERIBS OR PORK

3 lbs. spareribs or 3 lbs. pork shoulder cut in 1 in. cubes	
2 strips bacon, cut	2 or 3 oranges, peeled & cut in chunks (or pineapple chunks)
1 large onion, sliced	
1/2 cup vinegar (optional)	3/4 cup orange juice and 1/4 cup lemon juice (or juice from 2 cans pineapple chunks)
2 tbsp. soy sauce	
3 tbsp. cornstarch	
1/2 cup brown sugar	
2 green peppers	

Place ribs on rack and brown at 450° for 30 to 40 mins. Meanwhile, saute bacon and onion. Add orange and lemon juice and soy sauce. Mix brown sugar and cornstarch; add to juice mixture. Simmer over medium heat, stirring constantly until thick and translucent. Add green peppers, and orange chunks. Pour fat off browned ribs. Spoon sauce over ribs; continue baking at 325° for one hour or until tender.

BAKED CRAB MEAT AND SHRIMP (Serves 8)

1 medium-sized green pepper, chopped	1 6-1/2 oz. can shrimp, cleaned
1 medium-sized onion, chopped	1/2 tsp. salt
1 cup chopped celery	1/8 tsp. pepper
1 6-1/2 oz. can crab meat, flaked	1 tsp. worcestershire sauce
	1 cup mayonnaise
	1 cup buttered crumbs

Combine ingredients, except crumbs; place in individual sea shells. Sprinkle with buttered crumbs and bake in moderate oven (350°) 30 min., or bake in greased casserole.

TUNA CASHEW CASSEROLE

1 pkg. chow mein noodles (or 1 can)	1 can tuna
1 can cream of mushroom soup	1/4 lb. cashew nuts
1/4 cup water	1 cup diced celery
	1/4 cup minced onions
	salt and pepper

Set aside 1/2 cup noodles for top. Combine rest of ingredients. Bake 325° for 40 minutes. (Serves 6). *

SHRIMP DISH

- | | |
|---|----------------------|
| 4 lbs. large shrimp
cleaned and cooked | 4 cans mushroom soup |
| 1 lg. box Ritz crackers
(roll into crumbs) | 2 cans mushrooms |
| | 1 can pimento |
| | 1 pint cream |

Heat and combine soup, mushrooms, pimentos and cream. Place in a baking dish (8 x 12). Alternate layers of crumbs, shrimp and sauce. Top with cracker crumbs dotted with butter. Bake in oven at 300° for 2 hours. (Serves 12).

SHRIMP AND CRABMEAT CASSEROLE

- | | |
|--------------------------------------|---------------------------|
| 1 cup shrimp (canned or
frozen) | 1 cup celery chopped fine |
| 1 cup crabmeat (canned
or frozen) | 1/4 cup green onions |
| 2 undiluted cans of mushroom
soup | 1 can chinese noodles |
| | 1 pkg. slivered almonds |

Heat soup in pan and add remaining ingredients, except almonds. Pour into greased casserole, sprinkle almonds on top and bake uncovered 25 mins. in a 375° oven. (Serves 6).

SHRIMP SOUFFLE

- | | |
|---|--------------------------------|
| 5 slices buttered bread
(crusts removed) | 1 tbsp. grated onion |
| 1 cup shrimp (cooked) | 1 cup sharp cheese
(grated) |

Cut bread in cubes - place above ingredients in casserole. Pour 3 lightly beaten eggs 2 cups milk salt and pepper

over first ingredients in casserole and let stand at least 1 hour. Sprinkle top with paprika. Set in hot water. Bake 1 hr. - 375°. Serve topped with cream of mushroom soup, undiluted and heated. (Serves 4).

HOT SHRIMP LUNCHEON DISH

- | | |
|-----------------------------|----------------------|
| 1 cup rice (boiled) | 1 pimento (cut fine) |
| 1 can shrimp | 2 hard boiled eggs |
| 1 can asparagus | 1 can mushrooms |
| 1/2 green pepper (cut fine) | season to taste |

Put in layers in casserole. Make cream sauce and pour over above. Grated cheese on top. Bake in oven until heated through.

SHRIMP-RICE CASSEROLE

- | | |
|-------------------------------|------------------------------------|
| 2 cups medium white sauce | 1 tbsp. chopped parsley (optional) |
| 1/2 tsp. worcestershire sauce | 1 tbsp. chopped pimento " |
| 1 tbsp. lemon juice | 2 cups shrimp |

Gently combine and heat. Arrange in layers in a greased casserole with 3 cups cooked rice. Top with buttered crumbs. Bake in a 375° oven for approx. 25 minutes.

DEVEILED SHRIMP

- | | |
|--------------------|------------------------------------|
| 1/2 cup butter | 6 tbsp. parsley (dried flakes) |
| 6 tbsp. flour | 1 tbsp. lemon juice |
| 1 tsp. salt | 1 tsp. worcestershire sauce |
| 2 tsp. dry mustard | 4 cups shrimp (boil 5 mins. first) |
| 1/2 tsp. Tabasco | topping: 2 cups bread crumbs |
| 2-2/3 cups milk | 4 tbsp. butter |

Melt butter, stir in flour, salt, mustard, tabasco. Stir in milk until smooth and thick. Add parsley, lemon and worcestershire. Remove and add shrimp. Top with buttered crumbs. Bake 375°, 15 mins. (Usually need to add milk). (If prepared ahead of time and put in oven cold allow more time to heat through.)

TUNA-RICE CASSEROLE

- | | |
|---|-----------------------------|
| 1/2 cup rice | 1-7 oz. can of tuna or |
| 1-10-1/2 oz. can condensed
cream of mushroom soup or | 1 can of shrimp |
| 1 - can cream of celery soup | 1 cup of grated cheese |
| 1/2 cup milk | 1 tsp. worcestershire sauce |
| | salt and pepper to taste |

Cook rice. Combine all ingredients. Turn into greased casserole. Bake at 350° for 30 minutes.

SEA FOOD TRIO

1/2 cup margarine	1 tsp. dry mustard
3/4 cup chopped onion	1/2 tsp. worcestershire sauce
3/4 cup chopped green pepper	1 12 oz. pkg. frozen, cooked lobster meat
1 6 oz. can sliced mushrooms	1 12 oz. pkg. frozen, cooked crabmeat
2/3 cup flour	1 8 oz. pkg. fresh (or frozen) cooked shrimp
2 tsp. salt	1 lb. cooked, hot, small macaroni shells
1/4 tsp. pepper	
4 cups milk	
1-1/2 cup shredded American cheese	
1 tbsp. lemon juice	

Melt margarine in large saucepan; stir in onion, green pepper and drained mushrooms. Cook until onion is soft. Remove from heat and blend in flour, salt and pepper. Stir in milk gradually. Continue cooking, stirring constantly until thickened. Stir in cheese, lemon juice, mustard and worcestershire sauce; cook until cheese melts. Break lobster and crab into pieces. Save a few claws and shrimp for garnish; add rest of seafood to sauce. Heat to boiling. Put cooked macaroni in dish, top with seafood and sauce. Garnish with lobster, shrimp and parsley. Makes 8 to 10 servings.

LOBSTER a la NEWBERG (Serves 6)

6 tbsp. butter	1 dash nutmeg
3 cups fresh cooked lobster (diced)	6 egg yolks (beaten)
2 tbsp. Sherry	1-1/2 cups cream
1 dash paprika	toast points

Melt butter in double boiler, add lobster and cook directly over low heat for 3 mins. Add sherry, paprika and nutmeg and put over hot water. Blend eggs and cream, gradually add to above mixture. Stir until smooth and thick. Serve at once on toast points. (For a lobster thermidor, put in baking shells and sprinkle with fine buttered crumbs, put under low broiler heat til brown.

TUNA AND POTATO CASSEROLE

3 cups thinly sliced potatoes	1 med. onion, minced
4 tbsp. margarine	1/2 tsp. salt
4 tbsp. flour	1/4 tsp. pepper
2 cups milk	1 tbsp. minced parsley
	1 can Tuna (flaked)

Cook potatoes in boiling, salted water for 10 mins. and drain. Meanwhile melt margarine in pan and add flour. Then add milk, onion, salt and pepper. Cook until thick, then add parsley. Arrange tuna and potatoes in alternate layers in casserole. Pour sauce over all and bake in 350° oven for about 45 mins. or until slightly browned.

SHRIMP CREOLE (Fast)

In skillet, cook 1 large sliced green pepper, 1 large sliced onion and 1 small minced garlic clove in 2 tbsp. shortening. Stir in 1 can tomato soup, 2 tsp. lemon juice, 1/2 tsp. salt, a dash of black pepper and 2 cups cooked shrimp or prawns. Heat and serve over rice. (Serves 6).

BREAST OF CHICKEN

1 can cream celery soup	1 cup white sauce
1 tsp. or less curry powder	6 chicken breast (Boned)
1/2 cup white wine or sherry	1 pkg. chopped blanched almonds

Mix soup and white sauce together, add curry powder. Pour wine over chicken breasts. Put in shallow baking pan and cover with sauce. Sprinkle with almonds. Bake until chicken is soft. Serve over rice. Good with fruit salad. Pineapple and Avocado.

CHICKEN SAUTE SIERRA

1 cut-up chicken	1 bay leaf
1/4 cup butter	1/2 cup red jelly
flour	1 tsp. grated orange peel
1 cup chicken bouillon	1 tsp. prepared mustard
1/2 cup sweet wine	salt and pepper

Brown chicken in butter and flour. Add bouillon, wine, bay leaf, salt and pepper. Simmer 45 to 60 mins. Remove chicken and bay leaf. Add jelly, orange peel and mustard to gravy. Heat to simmering.

CHICKEN AND CRAB CASSEROLE MARYLAND

- | | |
|--|----------------------------------|
| 1 can cream of mushroom soup | 1/2 tsp. paprika |
| 1 can cream of chicken soup | 1 can (4 to 6 oz.) boned chicken |
| 1/2 cup milk | 1 can (4 oz.) mushrooms, |
| 1 sm. green onion, minced | drained |
| 1 can (6 oz.) crab meat, (drained and flaked). | |

Blend all ingredients, except chicken, mushrooms and crab. Heat slowly, stirring often. Add chicken, mushrooms and crab. Heat well, stirring carefully. Serve over hot biscuits, hot rolls, or rice. Serves about 6.

BAKED CHICKEN SALAD

- | | |
|-----------------------------|--------------------------------|
| 1 6 oz. can boned chicken | 1/2 tsp. salt |
| (or more) | 1/4 tsp. pepper |
| 1 can cream of chicken soup | 1 tbsp. lemon juice |
| 1 cup diced celery | 3/4 cup mayonnaise |
| 2 tsp. minced onion | 3 hardcooked eggs, sliced thin |
| 1/2 cup chopped walnuts | 2 cups crushed potato chips |

Dice chicken, combine chicken and its juices in a 1 quart baking dish with soup, celery, onion, walnuts, salt, pepper, lemon juice, mayonnaise, and sliced eggs. Top with crushed potato chips. Bake in hot oven (450°) about 15 mins.

CHICKEN WINGS

- | | |
|--------------------------|-----------------------|
| 2-1/2 lbs. chicken wings | 1 tsp. salt |
| (about 16) | 1/4 tsp. chili powder |
| 1/4 cup flour | 1/8 tsp. basil |
| 1 medium onion, chopped | 1 can tomato soup |
| 1/4 cup salad oil | 1/2 can water |

Shake wings in sack of flour and salt and pepper. Pan fry brown with salad oil and onions. Add seasoning, soup and water and let simmer 40 mins., or pressure cook 20 minutes. Can be served over spaghetti.

CURRIED TURKEY

- | | |
|-----------------------------------|--|
| 3 cups coarsely cut cooked turkey | 1/4 tsp. powdered ginger |
| 1 small onion, cut fine | 1 cup turkey broth or canned chicken consomme |
| 1 tart apple, chopped | 1 cup milk |
| 1/4 cup butter or margarine | 1 tbsp. lemon juice |
| 1/2 cup flour | 3 cups cooked rice |
| 1 to 2 tsp. curry powder | 4 slices orange or 1 cup Tokay grapes (seeded) |
| 1/4 cup water | |
| 1 tsp. salt | |

Cook the onion and apple in butter in a heavy skillet until onion is transparent but not brown. Sprinkle blended flour, curry powder, salt and ginger over the onion and apple. Stir in the turkey broth and milk. Stir and heat slowly. Do not burn. Let this simmer 5 mins. Add the turkey and lemon juice. Taste for seasoning. Cover and keep hot 5 mins. Serve on hot rice. Garnish with orange slices cut into quarters or seeded grapes. Variation: Use 1 cup white wine in place of milk. Four Servings --- 20-30 mins. cooking time.

CHICKEN CELESTE

- | | |
|-------------------|-------------------------|
| 1 frying chicken | 1 medium-sized onion, |
| 1/2 cup flour | sliced |
| 2 tsp. salt | 1 cup sherry |
| 1/2 tsp. pepper | 1 cup mayonnaise |
| 2 tbsp. butter | 2 tbsp. chopped parsley |
| 2 tbsp. salad oil | 1/8 tsp. paprika |

Have chicken cut in serving pieces. Shake in mixture of flour, salt and pepper. Brown chicken in butter and salad oil. Add onion and cook slowly on low. Add sherry and cover pan for 45 mins or until tender. Push chicken to one side of pan and add mayonnaise to drippings blending well. Spoon over chicken and sprinkle with parsley and paprika.

BAR-B-Q CHICKEN--ITALIAN STYLE

(Six halves chicken, broiler size)

1 cup olive oil	2 tbsp. soy sauce
1/4 cup minced parsley	2 tbsp. worcestershire sauce
3 or 4 cloves garlic, finely chopped	2 tbsp. wine vinegar or lemon juice
2 tsp. salt	
1/2 tsp. pepper	If desired red wine may be poured over chicken.
1/4 tsp. oregano	

Blend above ingredients and pour over chicken, letting marinate for several hours, if possible. Place chicken on bar-b-q, basting frequently with any sauce left in pan. Sauce may be brushed on chicken with rosemary brush made by tying several sprigs of fresh rosemary on a stick. If fresh rosemary is not available, substitute 1 tsp. of dried rosemary to sauce.

ELEGANT PARTY CHICKEN - PIZZA STYLE (Serves 6)

2 cut-up fryers (2 lbs. each)	2 to 3 cloves fresh garlic
2 sm. or 1 lg. can mushrooms	paprika, salt, pepper
2 fresh tomatoes sliced	olive oil
Fresh herbs - sprig each of rosemary, marjoram, oregano	1/2 onion, stalk celery (chopped)
1/2 cup dry white wine (optional)	

Place chicken pieces in large shallow pan. Cover each piece with salt, pepper, paprika and olive oil. Bake in oven 350° for 25 mins., on one side. Turn over, sprinkle as before and return to oven for 20 mins. more. At the same time be cooking the whole giblets in 2 cups of water with the celery and onion in covered saucepan. Cook until tender and soupy liquid forms.

Chop up herbs and garlic very fine. Sprinkle over chicken in pan. Pour the mushrooms (including liquid) and arrange fresh tomatoes over chicken. Add the soupy giblet liquid also over chicken, but leave out the giblets. Pour the white wine over. Return all to oven (400°) for 15 mins. or until tender.

WILD RICE CASSEROLE

1 lb. sausage or sausage links	2 cups chopped chicken
1 lb. fresh mushrooms or two small 4 oz. cans	1 tsp. accent
2 large onions	1/8 tsp. oregano
2 cups wild rice	1/8 tsp. thyme
1/4 cup flour	1/8 tsp. marjoram
1/2 cup heavy cream or 1/2 cup condensed mushroom soup	1 tsp. salt
	1/2 tsp. pepper
	1/2 cup slivered almonds
	2-1/2 cups condensed chicken broth

Saute the sausage until brown, if using links remove skin. Break sausage into small pieces, drain on paper towels. Saute sliced mushrooms and chopped onions in sausage fat until light brown. Add sausage. Meanwhile cook thoroughly washed wild rice in boiling salted water 10-12 mins. Drain. Mix 1/4 cup flour with heavy cream until smooth. Add chicken broth. Cook until thickened. Season with accent, oregano, thyme, marjoram, salt and pepper. Mix and toss together the rice, sausage, and vegetables, and chicken. Pour into greased casserole, sprinkle top with almonds. Bake 25-30 mins. in 350° oven. If you prefer toasted almonds may be sprinkled around rim of casserole just before serving. (If prepared ahead and rice seems to have absorbed more liquid then when baked add a little more chicken stock. This dish freezes well.)

✂ KENTUCKY COLONEL'S TURKEY STUFFING

2 small loaves sliced white day-old bread
2 red apples (chopped or cut up)
1 cup chopped walnuts
1 cup each onion, celery - chopped
Enough milk to moisten to packing consistency
salt, pepper, and sage to taste

First toast bread slices in broiler, then put with all other ingredients through meat grinder with the exception of milk. Place ground-up ingredients in large bowl, season with salt, pepper, sage, mix in milk to moisten (almost one quart). Stuffs a 20-lb. bird.

Poultry

CHICKEN SAUTE ✓

1/4 cup flour	diced chicken giblets or mushrooms
1 tsp. salt	1 small onion (chopped)
1/4 tsp. pepper	1 cup white wine
1 - 4 lb. chicken, cut in pieces	1-1/2 cups sliced stuffed olives (7-1/2 oz. jar)
1/3 cup melted butter	

Combine flour, salt and pepper in a paper bag. Add chicken. Shake bag to coat chicken. Melt butter in large skillet; add chicken. Cook until brown on all sides. Dice giblets, chop onion; add to chicken with 1/2 cup wine. Cover, simmer 20 mins. Add remaining wine and 1 cup sliced olives. Simmer 10 mins. longer. Garnish with the remaining olives. (Serves 4).

CHICKEN CASSEROLE ✕

One fricasee chicken (4 to 5 lbs.) Simmer until tender, 20 to 30 minutes per pound. Cool and pour off broth and save. Remove meat from bones in fairly large pieces.

Custard: Melt 1/3 cup shortening, blend in 1/3 cup flour gradually. Stir in 6 cups cooled chicken broth. Cook until thick, stirring constantly. Cool slightly, add 6 well beaten eggs. Cook slowly 3 minutes, stirring constantly.

Dressing: Saute 2 tbsp. minced onion in 6 tbsp. butter. Add 1/2 tsp. celery salt, 1 tsp. salt, 1/4 tsp. sage, and 1/8 tsp. pepper to 3 to 4 cups soft bread crumbs. Toss lightly to mix. Pack lightly into well greased shallow pan 9 x 12 x 3. Arrange layer of chicken on top and pour custard over chicken. Sprinkle top with 1/2 to 1 cup fine dry bread crumbs. Bake in moderate oven 350° for 45 mins. to 1 hr. or until mixture is heated and crumbs are browned. Serves 12.

CAKES

COOKIES

PASTRIES

DESSERTS

CREOLE CAKE (Chocolate Angel)

1-1/2 cup egg whites	1-1/3 cup cake flour
3/4 tsp. salt	2-1/4 cup sugar
1 tsp. cream of tartar (rounded)	6 tbsp. cocoa
	1-1/2 tsp. vanilla

Beat egg whites with salt and cream of tartar until dry and stiff. Add vanilla. Sift together several times the sugar, flour and cocoa. Fold into egg whites gradually. Bake in ungreased tube pan 350° - 45 mins. or until done. Invert to cool.

EGYPTIAN CAKE

5 tbsp. ground chocolate	4 eggs
4 tbsp. hot coffee	(separate)
1-1/2 cups sugar	1-3/4 cups flour
1/2 cup butter	2 tsp. baking powder
1/2 cup milk	1 tsp. vanilla

Dissolve chocolate in coffee and sugar and butter. Cream. Add other ingredients in order, adding beaten egg whites last. Pour in 2 - 8" layer pans. 375° oven - 20-25 mins.

APPLESAUCE CAKE

4 cups flour	1 tsp. nutmeg
2 cups sugar	2 tsp. cinnamon
4 tbsp. cornstarch	1 cup Wesson Oil
4 tbsp. Cocoa	4 tsp. baking soda
1 tsp. salt	2 cups raisins
1 tsp. cloves	1 cup nuts
	3 cups applesauce

Sift dry ingredients in large bowl. Add nuts, raisins, applesauce and lastly, the oil. Mix well. Bake in 10 x 14" pan (or two loaf pans) for 1 hr. - 325° oven.

PUMPKIN SPICE CAKE

1 pkg. spice cake mix. Use 1 cup of canned pumpkin for 1/3 of liquid called for on package. Add 1 cup chopped dates and 1/2 cup nuts (chopped). Ice with powdered sugar icing, using lemon juice for the liquid.

FRUIT COCKTAIL CAKE

2 cups flour 2 eggs, well beaten
2 cups white sugar 2 tsp. soda

Mix together and add 1 large can (#2-1/2 can) fruit cocktail, well drained. Pour in greased 12 x 15 pan and sprinkle top with 1 cup chopped nuts, 1 cup brown sugar. Bake 1 hr. at 300°. Serve with whipped cream. Recipe may be cut in half to serve six, and baked in 8 x 8 pan.

BERRY-SPICE CAKE

1/2 cup butter 1/2 tsp. cloves
1 cup brown sugar 1 tsp. nutmeg
3 eggs (separate) 1 tsp. cinnamon
1 tsp. soda 2 cups flour
1 cup berry preserves 3 tbsp. sour milk

Cream butter and sugar; add egg yolks. Add soda to preserves; sift dry ingredients. Add preserves and dry ingredients alternately. Add sour milk. Beat egg whites until stiff and fold into batter. Bake in 2 - 8" pans - 375° oven - 25 mins. Ice with a caramel or special butter icing.

LEMON CAKE

1 orange and 1 lemon 1 beaten egg
1 cup sugar 1 cup milk
1 cup raisins 1 tsp. soda
1/3 cup shortening little salt
1 cup sugar 2 cups flour
1 tsp. vanilla

Squeeze juice from orange and lemon. Mix together and set aside. Grind orange and lemon peel, and raisins together. Cream shortening and sugar. Add beaten egg. Add milk and soda. Add flour and salt. Add ground ingredients and mixture. Bake 30 mins. at 350°. While still hot, pour juice over cake. Serve with whipped cream. Bake in a large bake pan.

MILK CHOCOLATE CAKE

1/2 cup butter 2 eggs
1-1/2 cup sugar 2 cups cake flour
2 sq. melted chocolate 1/2 cup milk
1/4 tsp. salt 1-1/2 tsp. cream of tartar
1 tsp. soda 1 tsp. vanilla
3/4 cup boiling water

Cream butter and sugar. Add melted chocolate. Add eggs, un-beaten. Sift flour, salt, cream of tartar. Alternate dry ingredients and milk with flavoring. Pour boiling water over soda and add at last. Bake 350° - 30 mins.

TWO-EGG QUICK CAKE

2 cups sifted cake flour 1/2 cup liquid shortening
1-1/3 cups sugar 7/8 cup milk
2-1/2 tsp. double-action 1-1/2 tsp. vanilla extract
baking powder 2 eggs
1 tsp. salt

Sift flour, sugar, baking powder and salt into mixing bowl. Add shortening, vanilla extract and all but 1/3 cup of the milk. Beat at Speed 1 on mixer for 2 mins. Add eggs and remaining milk. Beat at Speed 4 for 1 min. Bake in 350° oven for 30-35 mins. Cool and frost with soft vanilla frosting.

ORANGE CAKE

2/3 cup butter 3 tsp. baking powder
1-1/2 cups sugar 1 tsp. salt
3 eggs 3/4 cup orange juice
3 cups flour 1/4 cup water

Cream sugar and shortening. Add eggs one at a time and beat well. Sift flour, baking powder and salt three times and sift into mixture alternately with liquid, starting and ending with flour. Bake in 2 - 9" cake pans. 375° oven - 30 mins.

Orange butter icing

1 tbsp. butter enough powdered sugar
4 tsp. orange juice to make even spread -
orange rind and pulp whip.

CHERRY FRUIT CAKE

This one is so easy and so good - makes excellent gift.

- | | |
|--|---|
| 1 lb. candied cherries
(3 cups) whole | 2 slices candied pineapple cut
in fairly large pieces. Put
these in large bowl and pour
the following batter over and
mix well. |
| 1 lb. pitted whole dates | |
| 1 lb. pecans whole (4 cups) | |
| 4 eggs well beaten | 1/2 tsp. salt |
| 1 cup sugar | 1 cup sifted flour |
| | 1 tsp. baking powder |

Prepare 2 loaf pans by greasing, lining with brown paper and greasing again. Bake 2 hours at 250°. Place pan of hot water in oven.

HAWAIIAN CAKE

- | Batter: | Topping: |
|---------------------------------------|---------------------------------------|
| 1 cup sifted flour | 2 eggs |
| 1/2 tsp. baking powder | 1 cup sugar |
| 1/2 cup butter, or shortening | 3 tbsp. melted butter or
margarine |
| 1/4 cup brown sugar,
firmly packed | 1-1/2 cups moist shredded
coconut |
| 1 egg | |
| No. 2 can crushed pineapple | 1/2 cup chopped walnuts |

Sift flour and baking powder together. Work butter until soft, add sugar gradually, working it into butter until mixture is creamy. Beat egg in little bowl, then beat it into the fat-sugar combination. Stir in sifted dry ingredients thoroughly and spread batter over bottom of ungreased 8 inch cake pan. Drain pineapple. Mix topping as quickly as possible. Beat eggs until light and fluffy. Beat in the sugar gradually, then stir in butter, coconut and walnuts. Spoon drained pineapple over batter. Cover pineapple with the topping and bake 40 mins. at 350°. Let cool. Plenty for 8.

PORK CAKE

(An Old New England Fruit Cake)

- | | |
|--------------------|--|
| 3/4 lb. salt pork | 1 lb. raisins |
| 2 eggs | 1 lb. (or more) candied fruit |
| 1 cup brown sugar | 1 cup raisins |
| 1/3 cup molasses | 1 cup nuts, chopped |
| 1 cup sour milk | 1 tsp. allspice, cloves,
cinammon (rounded) |
| 1 tsp. baking soda | 1/2 tsp. nutmeg |
| 3 cups flour | |

Put salt pork through food grinder, then combine all ingredients. Bake at 325° for 1 hr. or until done. May be baked in one large pan or several smaller ones.

WHITE WALNUT CAKE ↓
(Ideal Birthday Cake)

- | | |
|--------------------|---------------------------|
| 2 cups sugar | 2 tsp. baking powder |
| 1 cup butter | whites of 6 eggs |
| 1/2 cup sweet milk | 2 cups walnuts (optional) |
| 3 cups flour | Flavoring |

Cream sugar and butter, add milk. Gradually stir in flour in which the baking powder is sifted; add the walnuts. Flavor with lemon or vanilla.

SOUR CREAM CAKE

- | | |
|--------------------|----------------------|
| 1 cup sugar | 2 cups flour |
| 1/4 lb. butter | 1 tsp. vanilla |
| 2 eggs | 1 tsp. baking powder |
| 1/2 pt. sour cream | 1 tsp. baking soda |

Mix as for any cake. Put half batter in 9" sq. pan. Cover with Struesel. Put in remaining batter and top with remaining Struesel. Bake at 350° approx. 45 to 60 mins. Test as for cake.

Struesel

- | | |
|---------------------|-----------------------|
| 1/2 cup brown sugar | 2 tbsp. flour |
| 1 tsp. cinnamon | 2 tbsp. melted butter |
| | nuts if desired |

BANANA SPICE CAKE

2-3/4 cups sifted flour	3/4 tsp. nutmeg
2 tsp. baking powder	2/3 cup Spry
1 tsp. soda	1-1/3 cups sugar
1 tsp. salt	2 eggs, well beaten
1/4 tsp. cloves	1-2/3 cups banana
1-1/2 tsp. cinnamon	(4 to 5 bananas)
2 tsp. vanilla extract	

Sift together flour, baking powder, soda, salt and spices. Rub the shortening to a creamy consistency with the back of a spoon. Stir the sugar, a few tablespoons at a time, into the shortening and continue stirring after each addition until light and fluffy. Add eggs and beat well. Add flour mixture, alternately with banana, a small amount at a time. Beat after each addition until smooth. Stir in flavoring. Pour into greased layer cake pans and bake in moderate 350° oven about 35 mins. or until cake is done. Makes two 8-inch layers.

BEST BANANA CAKE

3 cups sifted cake flour	3/4 cups milk
1 tsp. soda	2 eggs, slightly beaten
1 cup shortening	1-1/2 cups mashed bananas
1-1/4 tsp. salt	(3 or 4)
2 cups cane sugar	1/2 cups chopped walnuts
	(optional)

Line bottom of an 8 x 12" loaf pan with waxed paper. Resift flour with soda. Cream shortening thoroughly. Add sugar gradually, cream until light and fluffy. Add 2 tablespoons milk, then eggs. Add dry ingredients and remaining milk alternately, beating thoroughly after each addition. Fold mashed bananas into batter. Pour batter into prepared pan. Bake 350° oven for 40 to 50 mins. Frost with cream cheese frosting.

Cream Cheese Frosting: 1 pkg. 3 oz. cream cheese
3 cups sifted powdered sugar
1/4 cup sweet cream
1/2 tsp. vanilla

Cream cheese, blend sugar, then with cream. Beat at least 10 minutes.

CHOCOLATE UPSIDE DOWN CAKE

1 cup flour	1 square chocolate
2 tsp. baking powder	1/2 cup sugar
1 tsp. vanilla	2 tbsp. butter
1/4 tsp. salt	1/2 cup nut meats,
1 cup milk	chopped

Melt butter and chocolate in small pan over low heat. Sift dry ingredients into a bowl and blend with milk and vanilla. Add chocolate and butter mixture and beat until smooth. Add nuts and pour into greased baking pan (about 8" x 8").

Then mix:

1/2 cup brown sugar 1/2 cup white sugar 2 tbsp. cocoa

Spread over top of batter. Pour 1 cup boiling water over top of that. Bake about 40 mins. at 350°. When cake is cut and served, the "icing" will be in bottom of baking pan.

CHEESE CAKE

Beat 3 eggs	(Beat well
Add 4 - 3 oz. pkg. cream cheese	(with mixer
Add 1/2 cup sugar	(then add
2 tsp. lemon juice - Cover & chill	

Make graham cracker crust for 9" pie while above is being chilled. (12 to 14 graham crackers, crumbled, 1/4 cup butter, melted or margarine). Topping: Beat 1 cup sour cream with 2 tsp. sugar and 1 tsp. vanilla. Put chilled creamed cheese, etc., into graham cracker crust pie shell and top with sour cream topping. Bake 25 mins. - 325° oven.

MINCE MEAT CAKE

Sift once - 2-1/2 cups flour	- 1/2 tsp. soda
1-1/2 tsp. baking powder	- 1/2 tsp. salt
Combine - 1 med. jar mince meat	1/2 cup melted butter
1 cup raisins	1 tsp. vanilla
1 cup chopped nuts	1/2 cup maraschino
1 cup sugar	cherries
1 cup chopped dates	1/2 cup figs
1/2 to 3/4 cups warm water	

Mix altogether and add 2 eggs. Pour into greased tube cake pan lined with wax paper. Bake 325° - 1-1/2 hrs. Remove from pan at once.

NUTMEG FEATHER CAKE

1/2 cup shortening	1 tsp. soda
1-1/2 cups sugar	1 tsp. baking powder
3 eggs	2 tsp. nutmeg
2 cups flour	1 cup buttermilk
1/4 tsp. salt	1/2 tsp. vanilla

Cream shortening and sugar. Add eggs and beat well. Add sifted ingredients alternately with milk and vanilla. Beat thoroughly. Bake in pan approx. 10 x 14 x 2, in 350° oven for approx. 35 mins. Top with the following:

Broiled Coconut Frosting:

6 tbsp. butter	1/2 cup cream (evaporated milk may be used)
1/2 cup brown sugar	1 box shredded coconut
1/2 tsp. vanilla	

Thoroughly mix the above ingredients, spread over cake as soon as it is removed from the oven. Brown under broiler.

SOUR CREAM FUDGE CAKE

Sift together ----- 2 cups flour
1 tsp. soda
1 tsp. salt
1-1/2 cup sugar

add 1/3 cup shortening 1 cup thick sour cream

Beat above for 2 minutes with mixer.

3 sq. chocolate (melted)

add 2 eggs

1 tsp. vanilla
1/4 cup hot water

Bake in well greased pans 350°.

Bake in (8" pans 30 to 35 mins.
(9" pans 25 to 30 mins.

CANADIAN WHITE FRUIT CAKE

1 lb. blanched almonds	2 cups sugar
1/2 lb. candied citron	3/4 cup milk
1/2 lb. golden raisins	1/2 lb. candied cherries
4 cups sifted all purpose flour	1/2 lb. candied pineapple
6 eggs, separated	1/4 cup brandy
1-1/2 cups butter or margarine	1 tsp. almond extract
	1 tsp. cream of tartar

Line a 10 inch tube pan with well greased brown paper. Using a very sharp knife, cut almonds across in three pieces (should be very coarse). Cut citron and pineapple in thin pieces and cherries in half. Mix in large bowl with raisins. Sift and measure flour. Mix about half a cup with the fruit and nuts. Separate eggs, cream butter until soft, then work in sugar gradually until mixture is light and fluffy. Beat egg yolks with a fork, then add them gradually to butter mixture, mixing well after each addition. Combine milk, brandy, and almond extract. Add to butter mixture, alternately with flour. Set oven 275°. Beat egg whites until foamy, then add cream of tartar, and continue beating until whites are stiff enough to hold shape, but not stiff enough to cling to bowl when tipped. Pour butter mixture over fruit and nuts and mix well with hands. Mix or fold in egg whites. Pour into pan and bake 3 hrs. Makes a 5-1/2 lb. cake - very mild.

APRICOT STICKS

1/2 cup shortening	1 tsp. salt
1/2 cup sugar	1/4 tsp. baking soda
1 tsp. grated lemon rind	1-1/2 cup apricot jam
2 eggs separated	1/4 cup sugar
1 cup flour	1/2 cup chopped walnuts

Cream shortening, sugar, lemon rind. Add egg yolks, one at a time and beat. Add sifted flour, salt and soda. Spread dough into greased 13 x 9 x 2 pan. Cover with apricot jam. Beat egg whites until stiff, add sugar and fold in walnuts. Spread meringue over apricot jam. Bake 45 mins. 350°. Cool and cut into strips. Sprinkle with confectioners sugar.

ANNIE'S DATE BARS

1 cup nuts
1 cup sugar
1 lb. dates
3 egg yolks - Add to above mixture.
1 cup flour
1 tsp. baking powder
1/2 tsp. salt

Sift together and add to above ingredients.

3 egg whites

Beat egg whites until stiff and add 1 tsp. vanilla. Fold all ingredients together and bake in loaf pan at 350° for 35 minutes or until done.

ALMOND NUT SQUARES

6 eggs
1 cup sugar
1 cup flour
1 tsp. baking powder

Beat yolks of eggs until light, add sugar and half of sifted flour, egg whites beaten stiff and remainder of flour; beat well and add one teaspoon vanilla. Bake five minutes.

Icing

2 cups powdered sugar
1/4 pound butter
1 egg white, beaten stiff
Almond or banana flavoring

Cut cake in squares, ice and roll in chopped nuts.

FROSTED BARS

1/2 cup butter
1/2 cup brown sugar
1-1/2 cup sifted pastry flour
2 egg yolks
1 tsp. baking powder

Cream butter, beat in sugar on med. speed. Add egg yolks, mix well. Gradually add flour and baking powder, sifted together. Line a shallow pan, 9 x 13 with waxed paper. Spread mixture (will be stiff) evenly. Frost with following:

1-1/2 cup brown sugar
2 egg whites
1/2 cup chopped nuts

Beat egg whites stiff. Gradually add sugar. Spread over unbaked cookie batter. Sprinkle with nuts. Bake 375° for 20 mins. Cut in squares while hot. Makes 16 small.

PERSIMMON COOKIES ✓

1 cup persimmon pulp
1 cup ground nuts
1 cup raisins
1 cup sugar
1/2 cup butter
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
1 egg
2 cups flour
1/2 tsp. soda dissolved in water

Cream butter and sugar. Add nuts and raisins to flour. Beat eggs, add to pulp. Add this to dry ingredients. Drop on greased cookie sheet. Bake in moderate oven - 10 minutes.

NO-BAKE CHOCO-NUT COOKIES

3 cups quick-cooking
rolled oats
5 tbsp. cocoa
1/2 cup chopped nut meats
1/2 cup shredded coconut
2 cups sugar
1/2 cup milk
1/2 cup butter or margarine

In a bowl combine oatmeal, cocoa, nut meats, and coconut. In a pan put sugar, milk, and butter or margarine; bring just to a boil, stirring to combine. Pour over rolled oats mixture. Mix lightly until blended. Drop from a teaspoon onto wax paper or foil. Let stand until firm, about 10 mins. Makes about 4 dozen cookies.

NORWEGIAN ALMOND COOKIES

3/4 cup butter (creamed)
1/2 cup powdered sugar
1 tsp. lemon juice
1 cup finely ground almonds
(unblanched)
1-1/2 cups sifted flour

Mix in order given. Put through cookie press any shape desired and bake in 375° oven. If you want to put chocolate on the ends - melt Baker's German sweet chocolate over hot water and dip the ends into it and then before it sets, dip into finely chopped nuts.

KISS ON DATE COOKIES

2 egg whites - well beaten
1 cup powdered sugar
1 cup chopped walnuts
1 cup pitted chopped dates

Combine egg whites, sugar, walnuts, dates. Drop by teaspoonful. Bake 15 minutes. at 325°.

MOLASSES COOKIES

Cream together $\frac{3}{4}$ cup shortening and 1 cup sugar. Sift together 2 cups flour, 2 tsp. soda, and $\frac{3}{4}$ tsp. each cinnamon, cloves, ginger. To creamed mixture add 1 egg and 4 tbsp. molasses. Add dry ingredients. Mold into balls about 1 inch across, roll in granulated sugar. Place on cookie sheet, press down. Bake 10 mins. at 375° . (At Christmas time cookies may be rolled in red or green sugar.)

HOLIDAY FRUIT COOKIES

1 cup soft shortening	1 tsp. soda
2 cups brown sugar (packed)	1 tsp. salt
2 eggs	$1\frac{1}{2}$ cups nut meats
$\frac{1}{2}$ cup sour milk	2 cups candied cherries
$3\frac{1}{2}$ cups sifted flour	(cut in halves)
2 cups cut up dates	

Mix thoroughly shortening, brown sugar, eggs. Stir in sour milk. Sift together and stir in flour, soda, and salt. Mix in nut meats, cherries, and dates. Chill one hour. Drop by teaspoon on cookie sheet. Bake 8 to 10 mins. in mod. oven (350°). Makes 7 dozen cookies.

CONGO SQUARES

$2\frac{3}{4}$ cup flour	$2\frac{1}{4}$ cup (1 lb.) brown sugar
$2\frac{1}{2}$ tsp. baking powder	3 eggs
$\frac{1}{2}$ tsp. salt	1 cup chopped nuts
$\frac{2}{3}$ cup shortening	1 pkg. chocolate tidbits

Melt shortening, add sugar. Cool slightly. Add eggs one at a time and beat. Add dry ingredients, then nuts and bits. Bake at 350° for 25 mins. or until done, in pan measuring about 10×16 . Cut into squares while warm.

KRISP KRINGERS

Prepare:	Melt:
$\frac{1}{3}$ cup chopped nuts	$\frac{2}{3}$ cup chocolate tidbits
$\frac{1}{3}$ cup chocolate tidbits	$\frac{1}{3}$ cup butter

Add: $\frac{1}{2}$ cup sugar, 1 egg, $\frac{1}{2}$ cup flour, 1 tsp. vanilla
 $\frac{1}{8}$ tsp. salt

Spread on pan. Put nuts and bits on top. Bake 400° , 12 mins.

HAZELNUT COOKIES

$\frac{1}{2}$ lb almonds	4 egg whites
$\frac{1}{2}$ lb. hazelnuts	vanilla
peeled and grated	1 lb. sugar

Beat egg whites stiff, add sugar and beat about 15 mins. and add vanilla. (Put aside 4 tbsp. for top of cookies.) Mix the beaten egg whites and sugar with almonds and hazelnuts. Shape into little loaves and put on floured and sugared board. Butter cookie tins slightly and sprinkle with flour. Put $\frac{1}{2}$ tsp. of the meringue on top and bake in moderate oven until set.

GINGER COOKIES

$2\frac{1}{2}$ cups flour	1 unbeaten egg
$\frac{3}{4}$ cup butter	1 tsp. each - cloves, nutmeg,
2 tsp. soda	ginger, cinnamon
1 cup sugar	4 tbsp. molasses

Sift flour, soda, spices 3 times. Cream shortening and sugar. Add egg and beat. Add molasses, beat. Add flour mixture, mix thoroughly. Roll in ball, size of walnut. Dip in granulated sugar. Bake on well greased cookie sheet in pre-heated oven 350° .

MINCE MIX UP BARS

Sift together:	
$1\frac{1}{2}$ cup sifted flour	$\frac{1}{2}$ tsp. cinnamon
$\frac{1}{2}$ tsp. salt	$\frac{1}{4}$ tsp. soda
Cream:	
$\frac{1}{4}$ cup shortening	$\frac{3}{4}$ cup sugar

Blend into sugar and shortening mixture 2 eggs and beat well. Add $\frac{3}{4}$ cup mincemeat, $\frac{1}{2}$ cup crushed pineapple, (undrained) and $\frac{1}{2}$ cup chopped nuts. Mix well. Blend in dry ingredients and mix thoroughly. Turn into well greased 15×10 inch shallow pan or two 9×9 inch pans. Bake in 350° oven 20 to 25 mins. Cool slightly and frost with pineapple icing; cut into bars or squares. (Or if desired, bars may be sprinkled with confectioners sugar before serving.)

Pineapple Icing: Combine $1\frac{1}{2}$ cups sifted powdered sugar and $1\frac{1}{2}$ tbsp. hot pineapple juice. Mix well.

RICE CRISPIE COOKIES :

1 egg	1/4 tsp. salt
1/2 cup shortening	1/2 tsp. vanilla
1/2 cup brown sugar	1 cup Quick Quaker Oats
1/2 cup white sugar	1 cup Rice Crispies
1 cup flour	1/2 cup coconut
1/2 tsp. soda	(shredded)

Drop by tps. on greased cookie sheet. Bake in moderate oven 350° about 12-15 mins. (Makes 50 or more).

COCONUT SNAPS

2 lbs. light brown sugar	1/2 lb. fresh coconut
1 cup light Karo	1-1/2 lb. butter
1 cup New Orleans molasses	5-1/2 cup flour

Combine the Karo and molasses and then add the brown sugar and cream, add butter and then flour. After thoroughly mixed fold in the coconut. Drop by teaspoon using a little less than one teaspoon per cookie. Drop far apart on ungreased cookie sheet. Cook about 8 to 10 mins. at 325 or 350, whichever seems best. Let stand on sheet a few minutes before lifting. Half this recipe makes about 10 doz. cookies. It's a long job cooking them--so give yourself plenty of time.

NO-BAKE PEANUT BUTTER COOKIES

2-1/2 cups quick-cooking	1/2 cup milk
rolled oats	2 cups sugar
1/2 cup peanut butter	1/8 tsp. salt
1 tsp. vanilla	4 tbsp. cocoa

In a bowl combine oatmeal with peanut butter and vanilla. In a pan mix the milk, sugar, salt and cocoa. Bring to a boil, and and boil 1 minute. Pour over the rolled oats mixture. Mix lightly until blended. Drop from a teaspoon onto wax paper or foil. Let stand until firm, about 10 minutes. Makes about 2-1/2 dozen cookies.

FILLED DATE COOKIES

Filling:

1-1/3 cup dates	1 cup water
1 cup sugar	1 tablespoon lemon juice

Cook until thick - cool.

Cookie mixture:

1-1/2 cup brown sugar	3 cups flour
1 cup butter	1 tsp. soda
2 cups rolled oats	pinch of salt

Blend as for pie dough. Pat 1/2 on bottom of pan. Cover with date mixture. Pat other half on top. Bake at 350° for approx. 20 mins. or until brown. Cut into squares while warm.

CHINESE CHEWS

1 cup dark brown sugar	1/2 cup chopped nuts
1 cup flour	1 tsp. vanilla
1 tsp. baking powder	2 eggs
1 cup chopped dates	salt, about 1/2 tsp.

Beat eggs and add sugar. Combine other ingredients and add to egg mixture. Bake in 8" square greased pan in slow oven 325° for 30-40 mins., or until done. Cut into squares while warm and roll in sifted confectioners' sugar. (These cookies are especially good when stored for several days in a closed container).

MINT SURPRISE COOKIES

3 cups flour	1/2 tsp. salt
1 tsp. soda	1 cup white sugar

Sift together and add:

1/2 cup brown sugar (firmly packed)	
1 cup butter	(cream and beat
2 eggs	(well
1 tbsp. water	(

Blend in dry ingredients. Chill dough several hours. Roll dough into small marbles, then flatten and place 1 Rockwood Mint between 2 pieces dough - pinching edges. Bake 12 mins. at 375°. Makes 4-1/2 dozen.

TUTTI-FRUTTI BARS

1/4 cup butter or margarine	1/4 tsp. ground cloves
1/4 cup honey	1/2 cup finely cut pitted dates
1 tsp. vanilla	1 cup coarsely chopped walnuts
1 cup fine graham-cracker crumbs	2 cups mixed candied fruits

Cream butter, blend in honey, vanilla, ground cloves, and graham-cracker crumbs. Add dates, nuts, and candied fruits; stir until ingredients are well mixed. Pack mixture firmly in even layer in baking pan 8 x 8 x 2; cover pan with waxed paper or aluminum foil. Store in refrigerator at least 5 days to allow flavors to develop and blend. Cut into bars 1 x 1 or 1 x 2". (Will keep 3 to 4 weeks).

LEMON SPONGE PIE

3 tbsp. butter	1 cup milk
1 cup sugar	Juice and rind of 1 lemon
1/3 cup flour	2 eggs (beaten separately)

Cream butter and sugar. Add egg yolks, flour and milk. Mix well. Add juice and rind of one lemon, then fold in beaten egg whites. Pour into unbaked pie shell and bake 10 mins. at 450°, then reduce heat to 350° and continue for about 45 mins.

LITES LEMON PIE (Uncooked)

4 egg yolks, beaten	1/2 cup lemon juice
1 can Eagle Brand Milk	grated rind & juice of 1 orange

Beat yolks, milk and lemon juice until stiff. Add grated rind and orange juice. Put into baked or graham cracker crust. Top with meringue and brown slightly in oven.

LEMON PIE

4 eggs	butter size walnut
3/4 cup sugar	juice and grated rind
4 tbsp. water	of 1 lemon

Cream sugar, butter, yolks of eggs, add water and lemon. Cook until quite thick in double boiler. Take from fire and add stiffly beaten whites of 2 eggs. Pour into shell already baked. Beat the two remaining whites with 2 tbsp. sugar for meringue.

MOCHA ANGEL PIE

Meringue Shell

2 egg whites
1/8 tsp. salt
1/8 tsp. cream of tartar
1/2 cup granulated sugar
1/2 cup chopped walnuts
1/2 tsp. vanilla

Filling

4 oz. milk chocolate
3 tbsp. hot strong coffee
(1/2 tsp. instant coffee to
1/4 cup water)
1 tsp. vanilla
1/2 pt. heavy cream, whipped

Method: Beat egg whites until foamy. Add salt and cream of tartar. Beat until soft peaks are formed. Add sugar gradually and beat until very stiff. Fold in chopped nuts and vanilla. Put into well greased pie tin. Bake in 300° oven - 55 mins. Cool. Melt chocolate in top of double boiler. Cool, add coffee and vanilla. Fold in whipped cream. Fill shell and chill several hours or overnight. Garnish with shaved dark chocolate. (Very rich--cut small pieces--delicious!)

LEMON CHIFFON PIE

1-1/2 tsp. gelatin	Grated rind of lemon juice
1/3 cup cold water	Dash salt
1 cup sugar	4 eggs, separated
3 tbsp. lemon juice	Baked 8 inch Pie Shell

Soften gelatin in 2 tbsp. of cold water. Add rest of water, 1/2 cup of the sugar, the lemon juice, rind and salt to the well beaten egg yolks. Cook over boiling water, stirring constantly until just thickened, about 5 mins. Stir in gelatin until dissolved; cool until thick and syrupy. Beat egg whites until stiff; gradually beat in rest of sugar until thick and smooth, and fold lightly but thoroughly into cooked mixture. Turn into cooled pie shell and chill in refrigerator until firm. Spread with whipped cream if desired. (Five or six servings.)

STRAWBERRY GLACE PIE

2 baskets strawberries. Wash and drain. Choose best berries and line baked pie shell. Cover with filling: Mash remaining berries and add enough water to make 2 cups mixture. Cook until berries are done. Blend 2/3 cup and 3 tbsp. cornstarch. Dash of salt. Add to berries gradually and stir. Cook until thick. Add 1 tbsp. butter, 1 tsp. lemon juice, 2 or 3 drops red food coloring. Cool - top with whipped cream.

RAISIN SOUR CREAM PIE

1-1/2 cup raisins	1/4 tsp. salt
2 eggs	1 cup sour cream
3/4 cup sugar	1/2 cup milk
2 tbsp. flour	1 tbsp. vinegar
	1/2 tsp. cinnamon

Rinse and drain raisins. Beat eggs lightly. Add sugar, flour, cinnamon and salt and beat until smooth. Blend in sour cream, milk, and vinegar. Add raisins and turn into pastry lined pie pan. Bake in 450° oven 10 minutes. Reduce heat to 350° and bake 30 to 40 mins. longer.

DUTCH APPLE PIE

Line a 9" pie tin with pastry and flute edge. Pare and slice 3 lbs. tart apples and place in pastry-lined tin.

Mix together 1/3 cup flour, 3/4 cups sugar and a pinch of salt. Add 1 cup heavy cream and beat until thick and smooth. Mix in 1/4 tsp. nutmeg and 1/2 tsp. cinnamon. Pour the cream mixture over the apples. Bake 25 minutes at 450°. Cover pie with inverted pie tin or aluminum foil and continue baking another 45 mins. at 350° or until apples are tender.

CHOCOLATE CHIFFON PIE

2 1-oz. squares unsweetened chocolate, grated	1/2 cup sugar
1/2 cup hot double strength coffee	1/4 tsp. salt
1 tbsp. gelatin (1 envelope)	1 tsp. vanilla
1/4 cup cold water	1/2 cup sugar
3 egg yolks	3 stiff beaten egg whites
	1 9-inch pie shell

Melt chocolate in hot coffee. Can be made with soluble coffee. Add egg yolks beaten light with 1/2 cup sugar. Add salt and vanilla. Cool. Beat remaining 1/2 cup sugar into egg whites. Fold into chocolate mixture; pour into baked shell. Chill until firm. Top with whipped cream and garnish with shaved chocolate.

GRAHAM CRACKER CHEESE PIE

1 cup graham crackers	1/4 lb. margarine
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Press around on sides of pan, put in oven to set.

Filling:

4 pkg. cream cheese	1/2 cup sugar
3 whole eggs	1 tsp. vanilla

Beat eggs and add cheese, sugar and vanilla. Beat. Pour into pie shell. Bake 20 mins. (moderate oven) Let cool.

Mix 1/2 pt. sour cream, 2 tbsp. sugar, 1/2 tsp. vanilla, pour over cooled pie. Put in 475° for 5 mins. Cool, set in refrig.

HERSHEY PIE

18 marshmallows) Melt in double
1/2 cup milk) boiler

Add 4 small Hershey bars with almonds or 1 large bar. Cool. Add 1 cup cream, whipped, put in baked pie shell and chill. (Graham cracker crumbs, buttered and placed in dish may be used instead of pie shell).

PEAR TORTE ✓

1-1/2 cups sugar	1/2 tsp. salt
2 eggs	2 tsp. vanilla
1/2 cup flour	1 cup nuts (broken, but large)
2 tsp. baking powder	1 cup diced pears

Beat eggs, slowly add sugar, then beat thoroughly. Add vanilla. Fold in nuts and pears. Bake in greased 9 x 13 or 8 x 12 shallow pan 30 mins. at 350°. Top with whipped cream.

APPLE TORTE

1 egg beaten	1/2 cup flour
1/8 tsp. salt	1-1/2 tsp. baking powder
1/2 tsp. vanilla	1 cup chopped apples
3/4 cups sugar	1/2 cup nutmeats

Mix altogether and fold in apple and nuts last. Bake in greased pie tin or 8 x 8" square pan 35 minutes at 325°. Serve with whipped cream.

KRUMMEL TORTE

Beat 2 eggs until light and add: 1 cup sugar, 1/2 cup bread crumbs, 1 cup chopped dates, 1 cup chopped nuts, and 1 tsp. baking powder. Mix well together, put into a shallow pan and bake 3/4 hour in a slow oven 325°. Cut in squares and serve with whipped cream.

LIME SWIRL

1 tall can Carnation milk (whipped)	1/2 cup hot water
30 chocolate cookies	1/4 cup lemon juice
1 pkg. lime jello	1 tsp. lemon rind
	1/4 cup sugar

Dissolve jello in hot water, add lemon juice, rind and sugar. Add lemon mixture to whipped milk, beating all the time. Crumb cookies, mix with 3 tbsp. butter, place in bottom of pan. Put rest of cookies on top. Chill.

OLD-TIME CHOCOLATE SAUCE

(for ice cream)

3 sq. unsweetened chocolate	5/8 cup (or 1 small can)
1/4 cup margarine	evaporated milk
1-1/2 cup confectioner's sugar	

Put all ingredients together in top of double boiler, cover and place over boiling water. Stir occasionally and cook 30 mins. Makes almost a pint.

LEMON SHERBET

1 pt. milk	2 egg whites
1 cup sugar	2 tbsp. sugar
grated rind 1 lemon	1/2 pt. whipping cream
	juice 2 lemons

Add sugar to milk, when thoroughly dissolved, add lemon rind and juice stirring constantly. Turn into tray and freeze (45 mins. to 1 hour). Beat egg whites. Fold in sugar. Whip cream to thick consistency and fold egg whites into it. Fold frozen mixture into this. Ready to eat in 2-1/2 hours. Requires no stirring. Serve garnished with sprig of mint. (Serves 8)

FUDGE PUDDING

1 cup flour	1/2 cup milk
2 tsp. baking powder	2 tbsp. melted shortening
1/4 tsp. salt	1 cup nuts
3/4 cup sugar	1 cup brown sugar
4 tbsp. cocoa	1-3/4 cup hot water

Sift flour, measure, sift again with baking powder, salt, sugar and 1-1/2 tbsp. of the cocoa. Add milk, shortening, and nut meats. Mix well. Spread in well-greased 8 x 8 x 2 pan. Combine remaining cocoa with brown sugar; sprinkle over top. Pour hot water onto tablespoon allowing to flow onto pudding. Bake 45 mins., or until done in 350° oven. Serve with whipped cream topping if desired.

LIME CHOCOLATE REFRIGERATOR DESSERT

1 lg. can Pet Milk	2 tsp. lemon juice
1 pkg. lime jello	1 cup sugar
1-3/4 cup hot water	2 cups chocolate wafer crumbs
1/4 cup lime juice	1/3 cup melted butter

Chill milk in freezer. Dissolve jello in hot water. Chill 'til partly set. Whip until fluffy. Stir in juices and sugar. Whip cream and fold into jello mixture. Combine crumbs and butter and press into 13 x 9 x 2 pan. Pour in jello mixture and top with cookie crumbs. Chill until firm. Serves about 12 to 15.

SODA CRACKER TORTE

3 egg whites	16 soda crackers (about 1/2
1 cup sugar	1 tsp. baking powder cup)
1 tsp. vanilla	1 cut nuts

About 1 doz. dates, if desired

Crush crackers until very fine. Beat egg whites until stiff, then gradually beat in 1 cup sugar and vanilla. Mix baking powder and nuts with crumbs. Then if dates are used, add them to this mixture. Fold into egg white mixture. Spread in a 9 x 9 x 2 baking dish. Bake at 315° for about 30 mins. Cool in pan and frost with 1/2 pint cream, whipped. Store in refrigerator until used. Serves about 9.

MINT - MACAROON DESSERT

12 lady fingers
12 macaroons
12 walnuts
12 marshmallows
2 lg. delicious apples
1 pint whipping cream
12 chocolate coated mints

Break or cut lady fingers, macaroons, walnuts, mints and marshmallows into tiny bits. Whip cream until stiff and mix with first mixture. Let stand several hours or over night. Just before serving, fold in apples which have been freshly cut into tiny bits. Pile into sherbet glasses.

GRANDMA'S SUET PUDDING

1 cup suet (kidney,
finely ground)
1 cup molasses
1 cup milk
3 cups flour
1 tsp. baking soda
2 tsp. salt
1/2 tsp. (rounded) ginger,
cloves, nutmeg and
allspice
1 tsp. cinnamon
1/2 cup sugar
3/4 cup raisins
1/2 cup nut meats
1/4 lb. (or more) candied fruit

Combine ingredients and steam 3 hours; the first hour on high. Serve with hard sauce.

PINEAPPLE DESSERT

Part 1 - 1 pkg. vanilla filled wafers - Nabisco. 1 cup powdered sugar. Crush wafers and mix with powdered sugar. Line bottom of pan 9 x 11 with 2/3 of this mixture.

Part 2 - Beat 2 eggs well with 1/2 cup melted butter and 1 cup sugar creamed together. Drain can crushed pineapple and mix with eggs, butter and sugar. (optional)

Add 1/2 cup chopped nuts. Fold in 1/2 pt. whipped cream.

Pour over first layer of Part 1. Add the remaining 1/3 of Part 1 and refrigerate overnight.

Cut and serve in squares.

RASPBERRY DELIGHT

1 pt. dry cottage cheese
2 pkg. frozen red raspberries
1/2 pt. whipping cream
1 tbsp. cornstarch

Cook 1 pkg. berries with the cornstarch making a glaze. Add rest of berries. Set aside to cool. Whip cream. In a glass bowl make a layer of cheese, over this a thin layer of berries, top with thin layer of cream. Repeat a second time, continue until all three ingredients are used. Number of layers depends on size of bowl. This is very pretty and also delicious. Serves 6-8.

BANANA COCONUT ROLLS

6 firm ripe bananas
2 tbsp. lemon juice
shredded coconut

Peel bananas. Roll in lemon juice and then in coconut. Place in well-greased baking dish and bake in a moderately hot oven (400°) 15 to 20 mins. or until coconut browns and bananas are tender. Serve hot with hot lemon or other fruit sauce.

Lemon Sauce:

1/2 cup sugar
1 tbsp. cornstarch
1 cup boiling water
2 tbsp. butter
1-1/2 tbsp. lemon juice
few grains nutmeg
few grains salt

Mix sugar and cornstarch. Add water gradually, stirring constantly. Boil 5 mins. Remove from heat and stir in the butter, lemon juice, nutmeg and salt. (Six servings)

YUMMY YUM

2 or 3 cups berries)
1 cup sugar)
1-1/4 cup boiling water)
1/4 cup butter
1 cup sugar
2 cups flour
Mix berries and sugar in pan approx. 9 x 9, and pour over boiling water.
2 tsp. baking powder
1/8 tsp. salt
1 cup milk

Mix sugar and butter. Add flour, baking powder, salt and milk. Place in spoonful over berries and bake in 350° oven about 40 mins. or until cake is done.

CARROT PUDDING (Steamed)

1 cup grated or ground raw carrots	1 cup brown sugar
1 cup grated or ground potatoes (plus 1 tsp. soda mixed with potatoes)	1-1/2 cups flour
1 cup ground seeded raisins	1 tsp. salt
1 cup ground walnuts	1/2 tsp. cinnamon
	1/2 tsp. cloves
	1/2 tsp. nutmeg
	1/2 cup butter or margarine

Cream shortening and brown sugar, sift other dry ingredients, and add. Then, add grated or ground carrots, potatoes, nuts, and raisins. Steam for 3 hours. Serve with hot lemon sauce. (I use one pound coffee cans (greased) and find that this recipe will take two one-pound cans. Also keeps very well in deep freeze.)

Lemon Sauce:

1 tbsp. cornstarch	Few grains salt
1/2 cup sugar	1 cup water
1 tsp. grated lemon rind	2 tbsp. lemon juice
	2 tbsp. butter or margarine

Mix cornstarch, sugar, lemon rind and salt; gradually add water. Cook over low heat, stirring constantly, until thickened. Cook over hot water stirring occasionally, 5 minutes. Add lemon juice and butter or margarine. Makes 1-1/2 cups.

LEMON DESSERT

15 Vanilla wafers (crush between wax paper)	4 tbsp. lemon juice
1 cup whipping cream	1 tbsp. grated rind
3 eggs separated (beat each well)	1/2 cup sugar
	1 tbsp. sugar for whipping cream

Line pie pan with wafers (save some for top). Beat egg whites. Beat yolks, beat in sugar, lemon juice and rind. Beat cream and beat in 1 tbsp. sugar. Quickly combine all ingredients and put in pie shell. Sprinkle remaining crumbs on top. Get into Freezer immediately. Leave overnight. Serves 4.

BRIDES PIE

1/2 lb. chocolate wafers	1/3 cup sugar
1 tbsp. gelatin	1/8 tsp. salt
1/4 cup cold water	1 cup whipping cream
1/3 cup boiling water	1 tsp. vanilla
3 egg whites	

Grind wafers and put half in buttered pie pan. Dissolve gelatin in cold water and let stand five minutes. Add boiling water, mix well, and cool. Beat egg whites stiff, beat in sugar and salt. Whip cream and add to egg mixture. Add gelatin mixture, mix well, add vanilla. Pour into pan lined with crumbs and cover with remaining half of crumbs. Let stand in refrigerator overnight.

ENGLISH TOFFEE

Mix vanilla wafer crumbs (6-8 oz. box) with 1 cup chopped nut meats. Cream together 1 cup powdered sugar and 1/2 cup butter. Add 3 well beaten egg yolks, 1-1/2 squares melted bitter chocolate, 1/2 tsp. vanilla and lastly 3 egg whites beaten stiff. 1 cup cream whipped. Butter 8 x 8 x 2 pan. Layer of crumb mix, then chocolate mix, then whipped cream. Top with whipped cream - refrigerate. (Serves 8)

PINEAPPLE-DATE NUT PUDDING

1 cup pineapple chunks, drained, #2 size can	
1 cup chopped walnuts	3 egg yolks
1 cup chopped dates	1 tsp. vanilla
1/2 cup flour	3/4 cup sugar
1 tsp. baking powder	3 egg whites
1/2 tsp. salt	

Combine pineapple chunks, walnuts and dates. Sift flour, baking powder and salt. Add to first mixture. Beat egg yolks, add sugar and vanilla, and add to flour. Add fruit mixture. Beat egg whites very stiff. Combine with flour and fruit mixture (Fold in the egg whites). Bake in 9 x 13 greased pan 325° for 35 mins. Serve hot or cold with pineapple sauce.

Sauce: 1 cup pineapple syrup, 2 tbsp. orange juice, 1 tbsp. cornstarch, 1 tbsp. butter. Cook until thickened.

GREEN PEPPERMINT DESSERT

1 cup milk	1/4 tsp. green food coloring
20 marshmallows	2 tsp. powdered sugar
1 cup whipping cream	20 chocolate cookies (Nabisco)
2 tsp. peppermint flavoring	--thin wafer type

Crush cookies (roll between two pieces of wax paper). Line rectangular pan with 1/2 cookies. Melt marshmallows in milk in top of double boiler. Stir until blended. Remove top pan from over hot water and allow to cool for 2 or 3 hours. Whip cream, adding powdered sugar. Fold cream into cold marshmallow mixture. Add color and flavoring. Place on top of cookie crumbs by tablespoonful. Sprinkle remaining crumbs on top. Place in refrigerator for at least two hours. May be made the day before.

